

Hidden Valley Hidden Secret 2012

The Tannat in this elegant Mediterranean blend, contributes to the deep red colour and firm structure. The nose is invitingly spicy and savoury with leathery complexity, complemented by sweet and sour cherries, mulberries and a hint of marzipan. The Shiraz adds smooth mocha and chocolate overtones. This is a well structured wine with fine tannins, rich red fruit and a lingering finish.

Venison steak, beef stroganoff and sticky toffee pudding. Serving Temperature: 16° - 18° C

variety : Shiraz | 75% Shiraz, 25% Tannat

winery : Hidden Valley Wines

winemaker : Louis Nel

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 2.2 g/l pH : 3.50 ta : 5.6 g/l

type : Red **style :** Dry **taste :** Herbaceous **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Soil: Oakleaf and Tukulu

about the harvest: The grapes of both varieties were picked at optimum ripeness, between 25° - 26° B.

in the cellar : The grapes were bunch- and berry-sorted then crushed to traditional open-top fermenters. After fermenting separately on the skins the wine was pressed and racked to barrel. Following 18 months in a selection of 1st, 2nd and 3rd fill French oak barrels the wines were racked and blended for bottling.

