

Hidden Valley Sauvignon Blanc 2016

Aromas of guava and passion fruit combined with freshly cut grass and gooseberries lead to a rich palate layered with tropical fruits, a hint of lime and delicate acidity.

Ideally paired with: lightly grilled fish dishes; crisp salads; steamed crayfish or oysters. Serve at 11 / 12 degrees.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hidden Valley Wines

winemaker : Annalie van Dyk

wine of origin : Stellenbosch

analysis : alc : 13.96 % vol rs : 3.6 g/l pH : 3.18 ta : 6.1 g/l

type : White **style :** Dry **taste :** Fruity

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

in the vineyard : Soil type: Oakleaf.

about the harvest: Our vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity.

in the cellar :

The fruit was picked early in the morning to preserve aroma; kept cold, and pressed on arrival at the cellar. The resulting juice was treated reductively, while keeping oxygen out and preserving the delicate flavours. The wine was fermented in stainless steel tanks at low temperatures and then kept on the lees for a further 6 weeks to enhance mouth feel.

Bottling: June 2016

Released: November 2016

