

Hidden Valley Hidden Gems 2013

Cabernet Sauvignon leads this rounded blend with pleasing aromas of cassis, blueberry, eucalyptus and an underlying minerality. The wine is full bodied, deep crimson, showing a harmonious balance between supple tannins and a fruit driven palate. A multi-layered offering of ripe plums, blackberries and dried herbs. Nuances of undergrowth and pencil shavings add complexity. The wine finishes with a smooth and lingering finish.

Meat dishes grilled or braised; rump steak on the braai; lamb potjie or grilled vegetables. Serve between 16° - 18° C.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 30% Petit Verdot, 10% Merlot

winery : Hidden Valley Wines

winemaker : Annalie van Dyk

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 2.39 g/l pH : 3.62 ta : 5.87 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous

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

in the vineyard : The different components of this blend were sourced from our vineyards on Hidden Valley.

Soil: Tukulu

about the harvest: Grapes were picked at optimum physiological ripeness, between 25° - 26° B.

in the cellar : The grapes were fermented in traditional open top stainless steel tanks and pressed just before dryness. Malolactic fermentation finished in barrel and the wine was left to mature a further 18 months in 1st 2nd and 3rd fill, medium toast French oak barrels. The individual varieties were then blended to complement one another.

Bottling: December 2014

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