

## Hidden Valley Hidden Secret 2013

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.

Ideally paired with: game such as springbok loin; wild mushroom dishes; quail or other wild fowl. Serving Temperature: 16° - 18° C

**variety** : Shiraz | 71% Shiraz, 29% Tannat

**winery** : Hidden Valley Wines

**winemaker** : Annalie van Dyk

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.5 % vol **rs** : 2.88 g/l **pH** : 3.5 **ta** : 5.94 g/l

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

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

**in the vineyard** : Soil: Oakleaf and Tukulú

**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.

Bottling: October 2014

Release: December 2014

