

## Hidden Valley Pinotage 2014

Bright red fruits, raspberries and vanilla on the nose follow through with dark cherries, plum and mocha notes. The palate is elegant and soft with silky tannins and a lingering finish.

Ideally paired with: pork dishes; spaghetti bolognese and cured meat. Serving temperature: 14° - 17° C

**variety :** Pinotage | 100% Pinotage

**winery :** Hidden Valley Wines

**winemaker :** Annalie van Dyk

**wine of origin :** Stellenbosch

**analysis :** alc : 13.72 % vol   rs : 2.3 g/l   pH : 3.82   ta : 4.4 g/l

**type :** Red   **style :** Dry   **wooded**

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

**in the vineyard :** Soil: Oakleaf

**about the harvest:** This Pinotage was picked from various top quality vineyards, at between 25° B.

**in the cellar :** The grapes were carefully crushed and destemmed before being pumped to stainless steel fermentors. The wine was pumped over three to four times a day during fermentation for gentle extraction of colour and flavour. After fermentation the wine was aged with oak staves for 6 months before being filtered and bottled.

Bottling date: January 2015

Released: October 2015

