

## Hidden Valley Hidden Secret 2014

White pepper, spice and earthy tones invite to a juicy palate filled with red fruits, a hint of vanilla and typical Shiraz savoury notes. This is a well structured wine with smooth velvety tannins and a long, 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 | 70% Shiraz, 25% Tannat, 5% Cabernet Sauvignon

**winery :** Hidden Valley Wines

**winemaker :** Annalie van Dyk

**wine of origin :** Stellenbosch

**analysis :** alc : 14.09 % vol    rs : 2.3 g/l    pH : 3.51    ta : 5.8 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

### in the vineyard :

The different components of this blend were sourced from our vineyards on Hidden Valley.

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.

Bottling: December 2015

Release: April 2016

