

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

