

## Hidden Valley Hidden Gems 2014

Cabernet Sauvignon leads this blend with its typical aromas of eucalyptus, pencil shavings, minerality and black currants. The palate is full and rounded with velvet tannins, black fruits following through with a hint of mint and a long, lingering finish.

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

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

**winery :** Hidden Valley Wines

**winemaker :** Annalie van Dyk

**wine of origin :** Stellenbosch

**analysis :** alc : 14.24 % vol rs : 2.5 g/l pH : 3.65 ta : 6.0 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: Oakleaf and Tukulu

**about the harvest:** The grapes of all three varieties were picked at optimum ripeness, between 25 and 26°B.

**in the cellar :** The grapes were fermented in stainless steel tanks and pressed just before dryness. Malolactic fermentation finished in 225L French oak barrels and the wine was left to mature for a further 18 months before the individual components were blended and then bottled. 20% of the barrels used were new oak with the rest being a combination of 2nd and 3rd fills. Bottling: December 2015 Release: June 2016

