

## Hidden Valley Sauvignon Blanc Viognier 2016

This aromatic wine shows orange blossom and tropical fruits on the nose. The palate is well rounded with perfume and peachy notes from the Viognier, complimented by the Sauvignon blanc offering freshness and a long lingering finish of grapefruit and lime.

Ideally paired with: Thai prawn curry. Serving Temp: 11 - 12 °C

variety : Sauvignon Blanc | 70% Sauvignon Blancm, 30% Viognier  
winery : Hidden Valley Wines  
winemaker : Annalie van Dyk  
wine of origin : Stellenbosch  
analysis : alc : 14.12 % vol rs : 2.1 g/l pH : 3.23 ta : 6.0 g/l  
type : White style : Dry taste : Fruity  
pack : Bottle size : 750ml closure : Cork

in the vineyard : Soil: Oakleaf and Tukulu

about the harvest: Both the Sauvignon blanc and Viognier grapes were harvested at optimal ripeness to ensure complexity of flavour.

in the cellar : The Viognier fruit underwent a short period of skin contact before being pressed. After cold settling, the freerun juice was fermented in a stainless steel tank and was left on the fine lees for 6 weeks before blending. The blend was lightly fined and only filtered at bottling.

