

Hidden Valley Hidden Treasure 2016

Strawberries, rose petals and candyfloss on the nose invites to a palate with lively acidity and bright summer fruits with mouth-watering cherry and pomegranate flavours. A dry rosé to be enjoyed throughout the summer months.

Ideally paired with: elegant flavours such as salmon; crayfish and summer salads. Serving temperature: 11 - 12 °C

variety : Merlot | 70% Merlot, 16% Shiraz, 14% Cabernet Sauvignon

winery : Hidden Valley Wines

winemaker : Annalie van Dyk

wine of origin : Western Cape

analysis : alc : 13.95 % vol rs : 1.7 g/l pH : 3.25 ta : 6.0 g/l

type : Rose **style :** Dry **taste :** Fruity

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

in the vineyard : Soil Type: Tukululu

about the harvest: The grapes were harvested at 24°B for optimal fruit expression.

in the cellar : Cold soaking in the press was implemented to extract just enough colour and aroma without excessive tannins. Cold fermentation in stainless steel tanks took place after which the wine spent a few months on fine lees. Gentle fining and filtration was done prior to bottling.

