

## 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.

