

Hidden Valley Sauvignon Blanc 2017

Delicious tropical aromas on this smooth, well balanced Sauvignon blanc lead to a delicate palate layered with passion fruit and pineapple with hints of floral aromas and faint mineral notes.

Ideally paired with: lightly grilled fish dishes; crisp salads; steamed crayfish or oysters.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hidden Valley Wines

winemaker : Annalie van Dyk

wine of origin : Stellenbosch

analysis : alc : 13.65 % vol rs : 3.7 g/l pH : 3.26 ta : 5.9 g/l

type : White **style :** Dry **taste :** Fruity

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

in the vineyard : Soil type: Oakleaf.

about the harvest: Our vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity.

in the cellar : Our vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity. The fruit was picked early in the morning to preserve aroma; kept cold, and pressed on arrival at the cellar. The resulting juice was treated reductively, while keeping oxygen out and preserving the delicate flavours. The wine was fermented in stainless steel tanks at low temperatures and then kept on the lees for a further 6 weeks to enhance mouth feel.

