

Hidden Valley Pinotage 1998

Dark intense mulberry colour, cherry and berry aromas with flavours hinting of vanilla and chocolate. Full bodied and finely balanced with ripe tannins.

variety : Pinotage | 98% Pinotage, 2% Cabernet Sauvignon

winery : Hidden Valley Wines

winemaker : Jeremy Walker

wine of origin : Devon Valley

analysis : alc : 13.5 % vol rs : 2.80 g/l pH : 3.83 ta : 5.60 g/l

type : Red

pack : Bottle

ABSA Top Ten Pinotage 2000 Winner

Michelangelo 2000 - Silver Medal

Considered one of the best wines at the Juliet Cullinan Red Wine & Port Festival in 2000 by Neil Pendock
Chosen by "Wines of South Africa (WOSA)" as one of six Pinotages presented at an important UK
Journalists Tasting - March 2001

Considered to have "Cult Potential" - Article in Business day written by Michael Fridjhon - March/April
2001

Favourite Pinotage of witer, Eric Asimov, New York Times, "Dining Out" Section - 'Tastings' - May 2002

Favourite Pinotage of Peter May of the Pinotage Club in UK (Internet "Fan Club") - Wineland Magazine -
May 2001

Expovina Awards (Switzerland) 2001 - Silver Medal

in the vineyard : The grapes for the Hidden Valley 1998 Pinotage were selected from a 31 year old vineyard located in Devon Valley. The vineyard was purchased by Dave Hidden in 1995. The name Hidden Valley is derived from the owner's name and location of the farm. Total extent of this farm is 23 hectares - the Pinotage vineyard is about 6 hectares on a fairly steep south-west facing slope.

about the harvest: The grapes were harvested in February 1998.

in the cellar : The grapes were crushed at two cellars viz: Devon Hill Winery (Devon Valley) and Grangehurst Winery (Helderberg) by two winemakers viz: Guy Webber (Devon Hill Winery) and Jeremy Walker (Grangehurst Winery). The mash was fermented in open red fermenters ("kuipe") at both cellars with regular punching through of the skins, up to 10 times per day. Fermented on the skins until 4° Balling at Devon Hill Winery and until dry at Grangehurst Winery, at temperatures of 28°C to 36°C. After pressing the free-run & press wines were blended and pumped into 30 x 225 litre barrels at Devon Hill Winery & 30 x 225 litres at Grangehurst Winery. The wine was barrel matured for 16 months in 70% French & American oak (50%, 1st fill, 35% 2nd fill, 15% 3rd fill). The wine ex Devon Hill Winery and Grangehurst Winery was racked out of barrels and filtered prior to bottling in May 2000. A total of 1 400 cases were produced.

