

## Hidden Valley Sauvignon Blanc 2018

Pineapple and litchi lead this tropical Sauvignon blanc with a zesty acidity and steely minerality towards the finish. Upfront fruitiness is followed by a medium-bodied palate and lingering aftertaste.

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 : 13.87 % vol    rs : 1.5 g/l    pH : 3.35    ta : 5.6 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** 0

### 2017 Vintage

Michelangelo International Wine & Spirits Awards - Silver

Veritas Awards - Silver

John Platter Awards - 4 Stars

### 2016 Vintage

Michelangelo International Wine & Spirits Awards - Silver

John Platter Awards - 4 Stars

### 2015 Vintage

Michelangelo International Wine & Spirits Awards - Silver

Veritas Awards - Silver

John Platter Awards - 4 Stars

### 2014 Vintage

Michelangelo International Wine & Spirits Awards - Double Gold

### 2013 Vintage

Michelangelo International Wine & Spirits Awards - Gold

Veritas Awards - Double Gold

John Platter Awards - 4 Stars

**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. The fruit was picked early in the morning, kept cold and pressed on arrival at the cellar. The resulting juice was treated reductively to preserve the delicate flavours.

**in the cellar :** The wine was fermented in stainless steel tanks at low temperatures and then kept on fine lees for a further 6 weeks to enhance mouthfeel.

