

Hidden Valley Sauvignon Blanc Viognier 2017

This vibrant aromatic wine shows lots of peach and pineapple on the nose. The palate is medium bodied and smooth, complimented with a zesty acid on the finish. The Viognier adds weight and volume to the blend, while the Sauvignon blanc offers freshness and acidity.

Ideally paired with: Thai prawn curry. Serving Temp: 11 - 12 °C

variety : Sauvignon Blanc | 65% Sauvignon Blancm, 35% Viognier

winery : Hidden Valley Wines

winemaker : Annalie van Dyk

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 2.4 g/l pH : 3.32 ta : 5.9 g/l

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

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

in the vineyard : Soil: Oakleaf and Tukul

about the harvest: Both the Sauvignon blanc and Viognier grapes were harvested at optimal ripeness to ensure complexity of flavour.

in the cellar : Both the Sauvignon blanc and Viognier grapes were harvested at optimal ripeness to ensure complexity of flavour. The Viognier fruit underwent a short period of skin contact before being pressed. After cold settling, the freerun juice was fermented in a stainless steel tank, while the press fraction went into an old barrel. The wine was left on the fine lees for 6 weeks before blending. The blend was lightly fined and only filtered at bottling.

