

Hidden Valley Pinotage 2015

Bright red fruits, raspberries and vanilla on the nose follow through with dark cherries, plum and mocha notes. The palate is elegant and soft with silky tannins and a lingering finish.

Ideally paired with: pork dishes; spaghetti bolognese and cured meat. Serving temperature: 14° - 17° C

variety : Pinotage | 100% Pinotage

winery : Hidden Valley Wines

winemaker : Annalie van Dyk

wine of origin : Stellenbosch

analysis : alc : 14.83 % vol rs : 2.3 g/l pH : 3.56 ta : 5.0 g/l

type : Red **style :** Dry **wooded**

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

2014 Vintage

John Platter Awards - 3½ Stars

2013 Vintage

Old Mutual Trophy Wine Show - Silver

2011 Vintage

Old Mutual Trophy Wine Show Veritas Awards

2009 Vintage

Decanter International Awards - Silver

Veritas Awards - Silver

in the vineyard : Soil: Oakleaf

about the harvest: This Pinotage was picked from various top quality vineyards, at between 25° B.

in the cellar : The grapes were carefully crushed and destemmed before being pumped to stainless steel fermentors. The wine was pumped over three to four times a day during fermentation for gentle extraction of colour and flavour. After fermentation the wine was aged with oak staves for 6 months before being filtered and bottled. Bottling date: January 2015 Released: October 2015

