

Hidden Valley Hidden Secret 2016

A complex, layered nose with black fruits, leather and spice. The palate is smooth and rounded with velvety tannins and an elegant structure. Luscious black fruits such as blackberries, cherries and plums balance a lively acidity and provide a long-lingering finish.

Ideally paired with: game such as springbok loin; wild mushroom dishes; quail or other wild fowl.

variety : Shiraz | 80% Shiraz, 15% Tannat, 5% Cabernet Sauvignon

winery : Hidden Valley Wines

winemaker : Annalie van Dyk

wine of origin : Stellenbosch

analysis : alc : 14.30 % vol rs : 3.1 g/l pH : 3.42 ta : 5.9 g/l

type : Red **style :** Dry **body :** Soft **taste :** Herbaceous **wooded**

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

in the vineyard : The different components of this blend were sourced from our vineyards on Hidden Valley.br /Soil: Oakleaf and Tukulu

about the harvest: The grapes of both varieties were picked at optimum ripeness, between 25° - 26° B.

in the cellar : The grapes were bunch - and berry-sorted and then crushed to stainless steel fermentors. The wine was pressed just before dryness, and only after malolactic fermentation the individual components were racked to 225L french oak barrels and left to mature for 16 - 18 months. Only 20% new oak were used. Finally the wine was blended. No finings were necessary and filtration was done at bottling.

