

Hidden Valley Pinotage 2001

Swiss International Air Line Awards 2005 - Bronze

Michelangelo International Wine Awards 2004 - Gold

Swiss International Air Line Wine Award 2004 - Bronze

Michelangelo International Wine Awards 2005 - Silver

Veritas 2005 - Bronze

A big wine, broad and ripe. Quite dry with rounded flavours and that Pinotage sweetness on the end. Allow wine to mature for at least three years from vintage and it should continue to improve for six years if not more.

variety : Pinotage | 97% Pinotage, 3% Cabernet Sauvignon

winery : Hidden Valley Wines

winemaker : Jeremy Walker

wine of origin : Devon Valley

analysis : alc : 14.6 % vol rs : 2.8 g/l pH : 3.61 ta : 5.8 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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in the vineyard : The grapes for the Hidden Valley Pinotage 2001 were selected from a 34 year old vineyard located in Devon Valley. The vineyard was purchased by Dave Hidden in 1995 and the name Hidden Valley is derived from the owner's name and location of the farm. The total extent of of this farm is 23 hectares - the Pinotage vineyard being approximately 6 hectares on a fairly steep south-west slope.

in the cellar : The grapes were handpicked into small lug baskets and transported to Grangehurst Winery for destalking and crushing by well-known vintner, Jeremy Walker. The mash was fermented in open red fermenters ("kuipe"), with regular punching through of the skins until dry, at a temperature of ± 30 degrees C. After pressing, the free-run and press wines were blended and pumped into 225lt French (78%) and American (22%) oak barrels and matured for 11 months. It was then racked out of the barrels and bottled in October 2002.

A total of 23,000 bottles were produced.

