



HIDDEN VALLEY WINES

Hidden Valley Sauvignon Blanc 2010

Winemaking procedure:

Our vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity. The fruit was picked very early in the morning to preserve flavours, kept cold, and pressed on arrival at the winery. The resulting juice was treated reductively, keeping oxygen out and preserving the delicate flavours. The wine was fermented in stainless steel tanks at low temperatures and then kept on the lees for another three months to gain more complexity.

Winemaker's comments

This opulent Sauvignon Blanc shows delicious aromas of tropical melon, passionfruit, guava and freshly picked herbs that follow through to a smooth, mouth-filling palate. The palate is layered with sweet gooseberries, nettle and faintly mineral notes.

Serving temperature: 11-12°C

Food recommendation:

Crayfish, blackened Cajun fish, goats cheese and fresh oysters.



ANALYSIS

pH: 3,25
Alcohol: 13.9%
Total Acidity: 6.0 g/l
Res Sugar: 3.4 g/l
Bottling Date: June 2010
Release date: July 2010
Soil: Oakleaf

Varietals

Sauvignon Blanc 100%