



HIDDEN VALLEY WINES

Hidden Gems 2008

Winemaking procedure:

The different components of this blend were sourced from our vineyards on Hidden Valley. It was picked at optimum physiological ripeness, between 25-26°B. The grapes were fermented in traditional open top stainless steel tanks and pressed just before dryness. Malolactic fermentation finished in barrel and the wine was left to mature a further 24 months in 1st 2nd and 3rd fill, medium toast French oak barrels. The individual varieties were then blended to compliment one another.

Winemaker's comments

Cabernet Sauvignon leads this rounded blend with pleasing aromas of cassis, blueberry, eucalyptus and an underlying minerality. The wine is full bodied, deep crimson, showing a harmonious balance between supple tannins and a fruit driven palate. A multi-layered offering of ripe plums, blackberries and dried herbs. Nuances of undergrowth and pencil shavings add complexity. The wine finishes with a smooth and lingering finish.

Serving temperature:

16-18°C

Food recommendation:

Ostrich steak with a balsamic mushroom sauce, roasted leg of lamb, dark chocolate.



ANALYSIS

pH:	3,49
Alcohol:	14.7 %
Total Acidity:	5.6 g/l
Residual Sugar:	2.8 g/l
Bottling Date:	November 2010
Release date:	March 2011
Soil:	Tukulu

Varietals

Cabernet Sauvignon	55 %
Petit Verdot	45 %