



Hidden Valley Wines

Hidden Valley HIDDEN SECRET 2019

This Syrah based blend presents a deep ruby colour and opens with bold aromas of dark plum, blackcurrant, and spices. There are delicate undertones of leather and refined oak. On the palate, it is elegant and well-balanced, showcasing captivating dark fruit flavours. The tannins are smooth and velvety, perfectly complemented by hints of pepper and a lively acidity that enhances its vibrancy and extends the finish.

Winemaking

The different components of this blend were picked at optimum ripeness between 25 and 26°B. The grapes were bunch-sorted and then crushed to stainless steel fermenters. A small portion was wholebunch fermented to lift the fruit profile and give complexity. After about 2 weeks of skin contact the wine was pressed and only after malolactic fermentation the individual components were racked to 225L french oak barrels and left to mature for 16-18 months. Only 35% new oak was used. Finally, the wine was blended, no finings were necessary, and filtration was only done at bottling.

Serving Temperature

16-18°C

Food Pairing Recommendation

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

Wine Analysis

Varietals	Shiraz – 76% Tannat – 24%
Alcohol	13.77%
pH	3.50
Total acidity	5.6 g/l
Residual sugar	1.9 g/l
Soil Type	Oakleaf and Tukulu
Important dates	Bottled: January 2021 Released: January 2024

