



Hidden Valley Wines

Hidden Valley HIDDEN TREASURE 2024

Delicate rose-gold in colour, this rosé is a sensory delight that leads with an aromatic burst of sweet strawberries. The initial sweetness gracefully transitions into a refreshingly dry and crisp palate. The wine's perfectly balanced acidity harmonizes with its light and fruity character, enhanced by delicate hints of citrus zest and grapefruit, which adds a gentle texture and contribute to a lingering, satisfying finish. A true treasure, showcasing a harmonious balance of taste, texture, and aroma.

Winemaking

The grapes were harvested at a low sugar level of just below 23°B for optimal fruit expression but also to keep the wine light in style. The pale pink rosé colour was obtained by allowing minimal skin contact of the Merlot grapes and extracting our freerun juice at a max of 330L/ton. Cold fermentation took place after which the wine spent a few months on fine lees. Gentle fining was done to settle the wine clear and a light filtration was performed at bottling.

Serving Temperature

14-16 °C

Food Pairing Recommendation

Ideally paired with elegant flavours such as salmon, crayfish and summer salads.

Wine Analysis

Varietals	Merlot – 100%
Alcohol	13.02%
pH	3.35
Total acidity	5.8 g/l
Residual sugar	2.0 g/l
Soil Type	Tukulu
Important dates	Bottled: April 2024 Released: July 2024

