

Hidden Valley Wines



HIDDEN GEMS 2022

CULTIVAR: 72% Cabernet Sauvignon 28% Petit Verdot

SOIL TYPE: Oakleaf and Tukulu

ORIGIN: Stellenbosch

TASTING NOTES

Deep ruby in colour, the wine reveals an expressive bouquet of dark fruit aromas, particularly ripe dark cherry and black plum, layered with subtle nuances of leather and cedarwood. A delicate note of perfumed dried lavender adds a floral elegance, enhancing aromatic complexity. On the palate, the wine is full bodied and well-rounded opening with succulent dark fruit flavours, led by ripe dark cherry. This fruit intensity is beautifully supported by soft, velvety tannins that are seamlessly integrated, contributing to a smooth and harmonious mouthfeel. Hints of oak lend additional depth and structure without overpowering the fruit, leading to a refined, complex and persistent finish.

WINEMAKING NOTES

The grapes of this blend were sourced from our vineyards on Hidden Valley and were picked at optimum ripeness, between 25 and 26°B. Fermentation took place in stainless steel tanks and the wine spent around 14 days total on the skins. After malolactic fermentation, the individual components were racked to 225L French oak barrels and left to mature for 16-18 months. Only 25% new oak barrels were used. No finings were necessary and only a light filtration was done at bottling.

SERVING TEMPERATURE

16-18°C

FOOD PAIRING RECOMMENDATION

Venison, grilled or braised lamb or beef stews.

WINE ANALYSIS

Alcohol: 14.5 % | TA: 6.2g/l | RS: 4.2g/l | pH: 3.52



WWF-SA
Conservation
Champion



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