

Hidden Valley Wines



PETIT VERDOT 2020

CULTIVAR 100% Petit Verdot

SOIL TYPE Oakleaf and Tukulu

ORIGIN Stellenbosch

TASTING NOTES

This vibrant, ruby red wine shows cherries and red fruit on the nose, complimented by notes of dried herbs and oak spice. Luscious fruit follows through on the palate, with added smokey cigar box notes. A full-bodied wine with well-integrated tannins, a fine acidity and long-lasting finish. Drinking beautifully now, or age for a further 8-10 years.

WINEMAKING NOTES

Fermentation took place in stainless steel tanks and the wine spent around 3 weeks total on the skins. After malolactic fermentation, the wine was racked to 225L French oak barrels and left to mature for 24 months. Only 10 barrels were selected for this bottling with 50% new French oak. No fining was necessary and only a light filtration was done at bottling.

SERVING TEMPERATURE

16-18 °C

FOOD PAIRING RECOMMENDATION

Rich red meats such as barbecue beef short ribs or herb-crusted rack of lamb.

WINE ANALYSIS

Alcohol: 14.79% TA: 5.8g/l RS: 3.7g/l pH: 3.51

WINE AWARDS

2020 Platter's 5*



WWF-SA
Conservation
Champion



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