

**Hidden Valley
Wines**



HIDDEN VALLEY

SPARKLING SAUVIGNON BLANC 2025

CULTIVAR: 100% Sauvignon blanc

SOIL TYPE: Oakleaf and Tukulu

ORIGIN: Botrivier

TASTING NOTES

This is the perfect summer drink... light, fresh and fruity, with a gentle fizz. The delicate, yet unmistakable Sauvignon blanc nose leads to a palate filled with tropical fruity notes, a well-balanced acidity and a lively sparkle.

WINEMAKING NOTES

The Sauvignon blanc grapes were harvested during January 2024 at 19.5 balling to retain the crisp acidity and ensure a quality base wine. Whole bunch pressing yielded the best free run juice at max 500L/ton which was fermented in stainless steel tanks and left on the lees for a few months before bottling under crown cap in April 2024.

The secondary fermentation in bottle took $\pm$ 6 weeks to complete, after which the sparkling wine then spent a total of 3 months ageing on the fine yeast lees. Disgorgement took place in August 2024 during which a small amount of dosage was added to balance the final product.

SERVING TEMPERATURE

14-16°C

FOOD PAIRING RECOMMENDATION

Fresh oysters, seafood salad or a cheese board

WINE ANALYSIS

Alcohol: 11.62% | TA: 10g/l | RS: 10.3g/l | pH: 3.06



WWF-SA
Conservation
Champion

