

Hidden Valley Wines



SAUVIGNON BLANC 2025

CULTIVAR	100% Sauvignon blanc
SOIL TYPE	Shale and Table Mountain sandstone
ORIGIN	Botrivier

TASTING NOTES

The wine is light straw-yellow in colour with fragrant aromas of guava, passion fruit, gooseberry, and grapefruit. These notes carry over to the palate, where flavours of green apple and jasmine unfold. Extended lees contact contributes to a smooth, textured mouthfeel, while a gentle, crisp acidity provides a balanced and a long finish.

WINEMAKING NOTES

The vineyard blocks were harvested at different levels of ripeness to ensure complexity of flavour and fresh, delicate acidity. The fruit was picked early in the morning, kept cold and pressed on arrival at the cellar. A third of the grapes spent 12-18 hours on the skins to enhance the fruity aromas and mouthfeel of the wine. The resulting juice was treated reductively to preserve the delicate flavours. The wine was fermented in stainless steel tanks at low temperatures, then aged on fine lees for an additional 6 months to improve mouthfeel.

SERVING TEMPERATURE

12-14°C

FOOD PAIRING RECOMMENDATION

Braaied Snoek with an apricot, lemon and garlic glaze or lemon pepper chicken.

WINE ANALYSIS

Alcohol: 13.74 % TA: 6.3g/l RS: 1.6g/l pH: 3.32



WWF-SA
Conservation
Champion



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