

Hidden Valley Wines



HIDDEN SECRET 2020

CULTIVAR	100% Syrah
SOIL TYPE	Oakleaf and Tukulu
ORIGIN	Stellenbosch

TASTING NOTES

Deep garnet in colour boasting intense aromas of dark plum, blackcurrant and spice on the nose followed by subtle hints of leather and polished oak. Elegant, well rounded on the palate with alluring flavours of dark fruit. Smooth velvety tannins seamlessly intertwined with subtle hints of pepper and a lively acidity adding vibrance and length.

WINEMAKING NOTES

The different lots of this wine were picked at optimum ripeness between 25 and 26°B. The grapes were bunch-sorted and then crushed to stainless steel fermenters. A small portion was wholebunch fermented to lift the fruit profile and give complexity. After about 2 weeks of skin contact the wine was pressed and only after malolactic fermentation the individual components were racked to 225L french oak barrels and left to mature for 16-18 months. Only 35% new oak was used. Finally, the wine was blended, no finings were necessary, and filtration was only done at bottling.

SERVING TEMPERATURE

16-18°C

FOOD PAIRING RECOMMENDATION

Ideally paired with game such as springbok loin, wild mushroom dishes, quail or other wild fowl.

WINE ANALYSIS

Alcohol: 14.82 % TA: 5.6g/l RS: 2.9g/l pH: 3.53

WINE AWARDS

2020 Veritas GOLD; Platter's 4.5*; Investec Trophy Wine Show SILVER

2019 Veritas SILVER

2018 Veritas GOLD; Platter's 4.5*



WWF-SA
Conservation
Champion



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