

# Hidden Valley Wines



## HIDDEN TREASURE 2025

|           |                      |
|-----------|----------------------|
| CULTIVAR  | 100% Merlot          |
| SOIL TYPE | Oakleaf and Tukululu |
| ORIGIN    | Stellenbosch         |

### TASTING NOTES

Delicate rose-gold in colour, this rosé is a sensory delight that leads with an aromatic burst of sweet strawberries. The initial sweetness gracefully transitions into a refreshingly dry and crisp palate. The wine's perfectly balanced acidity harmonizes with its light and fruity character, enhanced by delicate hints of citrus zest and grapefruit, which adds a gentle texture and contribute to a lingering, satisfying finish.

### WINEMAKING NOTES

The grapes were harvested at a low sugar level of just below 23°B for optimal fruit expression but also to keep the wine light in style. The pale pink rosé colour was obtained by allowing minimal skin contact of the Merlot grapes and extracting our freerun juice at a max of 330L/ton. Cold fermentation took place after which the wine spent a few months on fine lees. Gentle fining was done to settle the wine clear and a light filtration was performed at bottling.

### SERVING TEMPERATURE

12-14°C

### FOOD PAIRING RECOMMENDATION

Ideally paired with elegant flavours such as salmon, crayfish and summer salads.

### WINE ANALYSIS

Alcohol: 13.4%      TA: 5.1g/l      RS: 1.0g/l      pH: 3.45



WWF-SA  
Conservation  
Champion



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