

Hidden Valley
Wines



HIDDEN VALLEY MERLOT 2024

CULTIVAR: 100% Merlot

SOIL TYPE: Oakleaf and Tukulu

ORIGIN: Stellenbosch

TASTING NOTES

The palate reveals an expressive bouquet of red fruit aromas like Cranberry and red cherry, layered with subtle nuances of earthy notes, autumn leaves and forest floor. The wine is full bodied with a firm tannin structure. The well balanced acidity of this red wine enhances the intense fruit following through, while the subtle oaking only adds to the depth and overall structure of the wine. This wine will be able to age for another 10 years.

WINEMAKING NOTES

The Merlot grapes were harvested at the end of February 2024. Cold maceration for a week, prior to pumpovers, ensured depth of fruit aroma and structure in the wine. After malolactic fermentation the wine was racked to barrel and aged for 12 months before blending and bottling. Only 12% of new French oak was used, the rest being 2nd and 3rd fill barrels. No finings were necessary and filtration was done at bottling.

SERVING TEMPERATURE

18-20°C

FOOD PAIRING RECOMMENDATION

Grilled beef, game, smoked meats, wild mushroom or strong cheese.

WINE ANALYSIS

Alcohol: 14.33% | TA: 5.8g/ℓ | RS: 2.8g/ℓ | pH: 3.49



WWF-SA
Conservation
Champion



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