



HIDDEN VALLEY NECTAR 2025

CULTIVAR: 100% Sauvignon blanc

SOIL TYPE: Oakleaf and Tukulu

ORIGIN: Stellenbosch

TASTING NOTES

Vibrant aromas of baked apple pie lead into a luscious palate of honey-glazed Granny Smith apple, ripe pear, honeycomb and nectarine. Sweet and fruit-forward, yet balanced by a fresh, zesty finish that lingers.

WINEMAKING NOTES

The grapes were harvested during January 2025 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 2025.

The secondary fermentation in bottle took ± 6 weeks to complete, with a further year and a half ageing on the fine yeast lees. Disgorgement took place in September 2026 during which a small amount of dosage was added to balance the final product.

SERVING TEMPERATURE

12-14°C

FOOD PAIRING RECOMMENDATION

Serve well chilled as an aperitif, or pair with blue cheese, tarte tatin, or fresh fruit desserts

WINE ANALYSIS

Alcohol: 12.2% | TA: 8.3g/l | RS: 33.1g/l | pH: 3.01



WWF-SA
Conservation
Champion



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