Hidden Valley Wines

HIDDEN GEMS 2023

CULTIVAR 75%Cabernet Sauvignon 22% Petit Verdot 3% Merlot

SOIL TYPE Oakleaf and Tukulu

ORIGIN Stellenbosch



TASTING NOTES

Deep ruby in colour, this Bordeaux-style blend reveals an expressive bouquet of ripe red and black berries layered with delicate floral notes of rose petal, subtle leafiness, and classic hints of pencil shavings and dried herbs. The palate is pure and beautifully defined, with vibrant fruit supported by refined tannins and a fresh, lively acidity. Elegant and impeccably balanced, the wine displays remarkable precision and complexity, culminating in a long, persistent finish.

WINEMAKING NOTES

The grapes of this blend were sourced from our vineyards on Hidden Valley and were picked at optimum ripeness, between 25 and 26°B. Fermentation took place in stainless steel tanks and the wine spent around 14 days total on the skins. After malolactic fermentation, the individual components were racked to 225L French oak barrels and left to mature for 16-18 months. Only 30% new oak barrels were used. No finings were necessary and a light filtration was done at bottling.

SERVING TEMPERATURE

16-18 °C

FOOD PAIRING RECOMMENDATION

Venison, grilled or braised lamb or beef stews.

WINE ANALYSIS

Alcohol: 13.86 % TA: 6.1g/ℓ RS: 2.8g/ℓ pH: 3.61

WINE AWARDS

2022 Veritas GOLD; Platter's 5*
2021 Platter's 4.5*
2019 Platter's 4.5*

WWF WWF-SA Conservation Champion

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