



HIDDEN VALLEY WINES

Hidden Secret 2008

Winemaking procedure:

The grapes of each variety were picked at optimum ripeness, between 25 and 26°B and after a gentle crushing, fermented separately on the skins in traditional open top fermenters. The wine was pressed and racked to barrel and spent 13 months in a selection of 1st, 2nd and 3rd fill medium toast French oak.

Winemaker's comments

The Tannat and Mourvedre in this elegant Mediterranean blend, contribute to the deep red colour. The nose is invitingly spicy and savoury with leathery complexity, complemented by sweet and sour cherries, mulberries and a hint of marzipan. The Shiraz adds smooth mocha and chocolate overtones. This is a well structured wine with fine tannins, rich red fruit and a lingering finish.

Serving temperature:

16-18°C

Food recommendation:

Venison steak, beef stroganoff and sticky toffee pudding.



Analysis:

pH:	3.53
Alcohol:	14.54%
Total Acidity:	5.5 g/l
Residual Sugar:	2.9 g/l
Bottling Date:	November 2010
Release date:	January 2011
Soil:	Oakleaf and Tukulú

Varietals

Shiraz	65%
Tannat	20%
Mourvedre	14%
Viognier	1%