



HIDDEN VALLEY WINES

Hidden Valley Pinotage 2009

Winemaking procedure:

This Pinotage was picked from various top quality vineyards, at between 25-26°B. The grapes were fermented in stainless steel tanks at temperatures of up to 28°C, and pressed just before dryness. The wine was then transferred to barrel where it underwent aging and malolactic fermentation. The wine spent 15 months in a small percentage 1st fill and also 2nd and 3rd fill French, medium toast oak barrels.

Winemaker's comments

Deep ruby in colour with a crimson hue, the wine is big and bold yet surprisingly soft on the palate. Aromatic plum, mint, chocolate and vanilla on the nose are a delightful departure from traditional Pinotage. Rich, seductive flavours of mocha and mulberry show with ripe, spicy blackberry and chocolate on the palate.

Serving temperature:

16-18°C

Food recommendation:

Grilled sirloin with Madagascar pepper sauce, Portuguese espetada and beef carpaccio.



ANALYSIS

pH: 3,5
Alcohol: 14.5 %
Total Acidity: 5.8 g/l
Residual Sugar: 1.9 g/l
Bottling Date: Oct 2010
Release date: Nov 2010
Soil: Tukulu

Varietals

Pinotage 100%