

HILL & DALE

CABERNET SAUVIGNON SHIRAZ 2017

Winemaker: Guy Webber assisted by Fred Fismer

Appellation: Stellenbosch

Viticulturist: Nico Nortje

Grape varietal: Cabernet Sauvignon (62%) Shiraz (38%)

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Background

The Hill&Dale label offers a range of accessibly- styled wines with a New World character for international appeal, created by award-winning winemaker, Guy Webber.

Grapes for the Hill&Dale wines are selected from vineyards within the Stellenbosch region. Extensive vineyard management programmes are in place for each of the vineyards from which the fruit is selected. All aspects of the process are strictly governed so as to comply with the standards set for the Integrated Production of Wine (IPW) system.

Vineyards

The vineyards, growing in soils originating mostly from decomposed granite and Table Mountain sandstone, received supplementary irrigations by means of drip systems, in order to ripen fully the fruit and prevent severe moisture stress on the vines themselves.

With rainfall figures well below the average and overall temperatures well above the average, 2017 can best be described as having been another warm and very dry vintage with additional irrigations needed in order fully to ripen the fruit.. These conditions reduced the overall yields to 9,7 and 8,0 tonnes per hectare for the Cabernet Sauvignon and Shiraz respectively.

Winemaking

The fruit was harvested by hand at an average of 24,2° Balling between 22 February and 4 March 2016. After crushing and destemming, fermentation took place in closed stainless-steel tanks, with selected yeast strains and regular pump-overs at 22° to 24°C.

Portions of the wine were matured in combination of French, American and Eastern-European oak barrels and vats for 11 months before blending. To retain the natural fruit flavours in the wine, no new oak was used. No fining was needed in finishing the wine.

Bottling took place on 17 July 2018 with just over 5,500 cases of 6 x 750ml bottles being produced.

Winemaker's comments

Colour: Deep, rich ruby.

Bouquet: Succulent ripe sweetness of red and black fruit with mulberry, raspberry and plums all mingling with fresh herbaceousness and a touch of spicy, toasted oak.

Taste: The wine is medium full-bodied with a ripe friendliness in its tannin structure. A good balance of opulence and restraint hints at its viticultural origin as well as an above-average vintage. Its ample fruitiness is backed up by a food-friendly, elegant and lingering aftertaste.

Ageing potential: Enjoy now or experience its complexities enhanced with a further 36 to 60 months of cellaring.

Food pairing

Enjoy it on its own or with some wonderful "sticky" spare ribs, Smoked pulled-pork burger (don't forget the gherkins) or a simple bolognaise.

Chemical analysis

Alcohol: 14.20% by volume

Residual sugar: 1.9 g/l

Total acidity: 5.3 g/l

pH: 3,61

Total extract: 30.9 g/l

Volatile acidity: 0,52 g/l

Total SO₂: 76 ppm (at release)



