

HILL & DALE

CHARDONNAY 2019

Winemaker: Guy Webber

Appellation: Stellenbosch

Viticulturist: Hannes van Zyl

Grape varietal: Chardonnay

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Background Winemaker's Comments

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 as well as for the WIETA ethical trade certification.

Vineyards

The sites on which the selected vineyards are grown are generally on the cooler south east-facing slopes with rows running from north-west to south-east in order to maximise the effect of the cooling maritime airflow during the hot summer ripening months.

All the vines are trellised and grow predominantly in soils of decomposed granite, although some Table Mountain sandstone and shale are also found on some of the slopes. The vines are grafted onto nematode-resistant rootstocks and are pruned and trained in a way that optimises yield and quality of fruit.

Winemaking

The grapes were harvested by both hand and machine between 1 March and 3 March at an average of 22.1° Balling. After destalking and crushing, the juice was immediately separated from the skins. Following clarification of the juice by floatation with nitrogen gas, it was inoculated with pure yeast cultures to optimize fermentation at around 16°C. This lasted between 16 and 18 days.

No oak was used during fermentation in order to retain as much of the character of the variety as possible. After a two-month period of lees contact, the different batches were blended and prepared for bottling.

The first bottling took place on 9 May 2019 with the total production being around 13 700 cases (6 x 750ml).

Winemaker's Comments

Colour: Crisp, clear and vibrant with hues of lime-green and golden straw.

Bouquet: Uncomplicated, but certainly not boring, notes of creamy citrus, Golden Delicious apple and ripe quince.

Taste: A rich warmth of creamy fruit-flavours, reminiscent of sun-ripened prickly pears, adds body to the freshness the wine gets from hints of tangy lime, Granny Smith apple and green pears. A friendly mid-palate gives rise to a succulent and lengthy aftertaste.

Ageing potential: Ready to drink now, but the wine will gain in complexity and character with another one to two years of cellaring.

Food pairing

Really enjoyable on its own but a few suggestions for pairings would be:

- ✓ Grilled sole with caper sauce
- ✓ Creamy chicken pasta with lemon zest
- ✓ Tempura fish strips with minted peas
- ✓ Veal schnitzel
- ✓ Bacon & avocado ringer with crispy onion rings
- ✓ Flammkuchen

Chemical analysis

Alcohol: 13.04 %vol

Residual sugar: 5.3 g/l

Total acidity: 5.9 g/l

pH: 3.75

Total extract: 28.6 g/l

Volatile acidity: 0.35 g/l

Total SO₂: 134 ppm (at release)

