

HILL & DALE

PINOTAGE 2018

Winemaker: Guy Webber

Appellation: Stellenbosch

Viticulturist: Hannes van Zyl

Grape varietal: Pinotage

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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 as well as the ethical standards set out by the WIETA programme.

Vineyards

Grapes were sourced from mostly trellised vineyards established in soils of granitic origin. Pinotage is an early-ripening variety which thrives on full sunlight and slightly warmer temperatures. With rainfall figures well below the average and overall temperatures well above the average, 2018 can best be described as having been another hot and very dry vintage with additional irrigations needed in order fully to ripen the fruit.

Yields reached an incredible (under the conditions) 10,1 tonnes per hectare for the vintage.

Winemaking

The grapes were harvested by hand between 7 and 13 February 2018 at an average of 25,0° Balling. After crushing and destemming, fermentation was induced with skin contact kept to a minimum and the skins being separated as soon as colour extraction was sufficient – before the fermentations had completed. Using selected yeast strains, fermentation took place in closed stainless-steel roto tanks at around 26°C.

After fermentation and an initial racking, malolactic fermentation took place spontaneously. The wine was then matured in a combination of old 300-litre French, Eastern European and American oak barrels for an average of 12 months before being blended and readied for bottling.

Bottling took place on 1 October 2019 with just over 10,500 cases of 6 x 750ml bottles being produced.

Winemaker's comments

Colour: Deep, intense ruby with youthful purple rim which will fade into garnet with time.

Bouquet: Complex coming together of dark, ripe cherries, dark, tart plums and fruit cake-like cinnamon and cloves. Its clean, defined nuances add to the overall and lingering appeal.

Taste: Imminently drinkable with perfect balance between its inherent sweetness and defining acidity. With no overt oaking evident, the wine leans to the fuller side of medium-bodied with a fine tannin structure and elegant, friendly aftertaste.

Ageing potential: Possibly best at an age of around three to five years, but should last well into double digits with some respectful cellaring.

Food pairing

This food-friendly, versatile wine will best complement succulent game and bacon burgers; biltong risottos with blue cheese and tempura onion rings. Wholesome mushroom soups and warm duck breast salads with apricots and roasted pine nuts will certainly not be misplaced.

Chemical analysis

Alcohol: 14.30 %vol

Residual sugar: 2.4 g/l

Total acidity: 5.8 g/l

pH: 3,52

Total extract: 34.3 g/l

Volatile acidity: 0,61 g/l

Total SO₂: 85 ppm (at release)

