



# HILL & DALE

WINES FROM STELLENZICHT

## HILL&DALE PINOTAGE 2010

**Winemaker:** Guy Webber assisted by Samantha de Mornay-Hughes

**Appellation:** Stellenbosch

**Grape varietal:** Pinotage

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### Background

Stellenzicht's 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 not only the standards set for the Integrated Production of Wine (IPW) system, but also with the quality standards set for HACCP and the BRC (British Retail Consortium).

The name for the range was derived from Stellenzicht's Hillandale farm, located just outside the town of Stellenbosch. The logo on the label depicts an oak tree leaf, synonymous with the historic university town.

### Vineyards (Viticulturist: Johan Mong)

Grapes were sourced from mostly trellised vineyards established in soils of granitic origin. Pinotage is an early-ripening varietal which thrives on full sunlight and slightly higher temperatures. The 2010 vintage was another excellent one for Pinotage. It was characterised by moderate summer temperatures with below-average rainfall. This suited the vines perfectly and the fruit was thus of excellent quality for the creation of this wine.

### Winemaking (Winemaker: Guy Webber assisted by Samantha de Mornay-Hughes)

The grapes were harvested between 9 and 22 February at an average of 26° Balling, then de-stemmed and crushed. Fermentation took place in closed horizontal stainless-steel tanks at 28° to 30°C. Skin contact was allowed until sufficient colour had been extracted.

After fermentation the wine was racked. Malolactic fermentation took place spontaneously. The wine was matured in a combination of French, Eastern European and American oak for an average of 15 months before being blended and readied for bottling, which took place on 20 June 2011 with the total production being just under 5,200 cases (12 x 750ml).

### Winemaker's comments

**Colour:** Deep, rich ruby with youthful purple edges.

**Bouquet:** Typically complex with sweet, spicy undertones of cinnamon, cloves, sweet plums and prunes.

**Taste:** Soft and friendly with rich, mouth-filling flavours of ripe cherries and vanilla. Very typically a modern-styled Pinotage with upfront fruit and an elegant finish.

**Ageing potential:** Probably best at an age of around three to five years but should last well into the double digits.

### Food pairing

This very versatile wine will best complement game casseroles, red and white meat dishes, spicy game fish-dishes and savoury pizzas.

### Chemical analysis

**Alcohol:** 14.47% by volume

**Residual sugar:** 2.50 g/l

**Total acidity:** 5.80 g/l

**pH:** 3.51

**Total extract:** 31.80 g/l

**Volatile acidity:** 0.62 g/l

**Total SO<sub>2</sub>:** 112 ppm (at release)



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*Lasanha de vegetais à moda da Lu. Jantar em 12/05/2012.*