

Hill&Dale Stellenbosch Red 2000

Colour: Deep ruby.

Bouquet: Aromas of berries and oak spices in the background.

Taste: Ripe berry fruit with an elegant background of almond and cedar wood result in a lingering aftertaste.

This is a versatile wine suited to red meat dishes as well as cheese and biscuits.

variety : Merlot | 74% Merlot. 26% Cabernet Sauvignon

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.50 g/l pH : 3.44 ta : 5.90 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Viticulturist: Eben Archer

Grapes were sourced from trellised vineyards ranging in age from 7 to 12 years, on south-west and north-westly facing slopes at altitudes of 80 m to 150 m. The vines grow in soils originating from decomposed granite with some Table Mountain sandstone and shale on the higher slopes. Grafted onto nematode-resistant rootstocks, the vineyards yielded an average of six tons per hectare.

about the harvest: The grapes were harvested by at between 22Â° and 23,5Â° Balling before being destemmed and crushed.

in the cellar : Fermentation took place in closed stainless-steel tanks, with selected yeast strains, at between 28Â° and 30Â°C over five days. Upon completion of malolactic fermentation the wine was matured in a combination of French, American and Russian oak for a period of 17 months.

