

Hill&Dale Pinotage 2004

Colour: Dark ruby with purple edges.

Bouquet: Herbacious with flavours of blackcurrent and raspberry subtle spicy aromas.

Taste: Medium to full-bodied with concentrated berry flavours and soft, ripe tannins resulting in a supple, lingering finish.

This is a versatile wine suited to red and white meat dishes, fish and even chocolate.

variety : Pinotage | 100% Pinotage

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.24 % vol rs : 1.9 g/l pH : 3.69 ta : 5.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : The wine will reach its full potential in the next 3 years.

in the vineyard : Viticulturist: Eben Archer

Grapes were sourced mainly from trellised vineyards established in soils of Granitic origin. The vines, ranging in age from 7 and 19 years, yielded an average of 7,5 tons per hectare. Pinotage is generally an early-ripening variety which thrives on full sunlight and slightly higher temperatures and the warm, dry 2002 season was ideal for this vintage.

about the harvest: The grapes were harvested by at between 23Â° and 24Â° 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. After fermentation the wine was racked and inoculated with pure strains of malolactic culture. The wine was matured in a combination of French and American oak.

