

Hill&Dale Chardonnay 2005

Colour: Brilliant straw coloured with flashes of green.

Bouquet: Aromas of lime and stewed fruit with vanilla and hints of butterscotch.

Taste: Soft and elegant with fresh acidity and a lingering aftertaste.

Enjoy on its own or with rich seafood dishes, roast pork and lightly smoked poultry.

variety : Chardonnay | 100% Chardonnay

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.57 % vol rs : 2.1 g/l pH : 3.4 ta : 6.1 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Ready to drink now, but with further cellaring the wine will gain in complexity and character for the next two to three years.

in the vineyard : Viticulturist: Eben Archer

The sites on which the selected grapes were grown vary from cool, south-facing slopes to warmer, north-west slopes and vary in altitude from the warmer, low-lying plains to the cool, elevated slopes of the Helderberg and Simonsberg Mountains.

All the vines are trellised and are grown predominantly in soils of decomposed granite, although some Table Mountain sandstone and shale are also found on a number of the slopes. The vines are grafted onto nematode-resistant rootstocks and are pruned and trained in a style so as to reduce the yield and optimise the quality of the fruit from which the wine is produced.

about the harvest: The grapes were harvested by hand at between 23Â° and 24,5Â° Balling.

