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Hill&Dale Sauvignon Blanc 2005



Colour: Pale straw with a greenish tint.
Bouquet: Aromas of freshly-cut grass, gooseberries, green peppers and herbs.
Taste: Lively, fruit flavours give the wine a youthful vibrance and fresh appeal.

On its own or with cold meats and seafood dishes. Fresh fruit perfect for almost any dish!

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Hill and Dale
winemaker : Guy Webber
wine of origin : Coastal
analysis : **alc :** 13.46 % vol **rs :** 1.7 g/l **pH :** 3.52 **ta :** 5.5 g/l
type : White
pack : Bottle **closure :** Cork

in the vineyard : **Viticulturist: Eben Archer**
The grapes were sourced mainly from trellised vineyards on the cool Stellenbosch slopes, either south-facing or at higher altitudes where maritime breezes helped to reduce temperatures during the final stages of ripening.

The vines grow in soils originating mainly from decomposed granite, although some Table Mountain sandstone has been discovered at the vineyards.

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

in the cellar : **Winemaker: Guy Webber**
Each vineyard was individually vinified. After destalking and crushing, the juice was immediately separated from the skins to avoid tannin extraction. Pure yeast cultures were used for fermentation, which took place in stainless steel tanks at 16Â°C for 16 days.

There was no extended lees contact after fermentation. The wine was clarified naturally under gravity for three months before blending.