

Hill&Dale Cabernet Sauvignon Shiraz 2005

Bouquet: Aromas of tobacco and sweet cherry enhanced by blackcurrant and plum.
Taste: Medium to full-bodied with earthy, chocolate tones and nuances of cedar and spice.

Enjoy on its own or with Italian-style dishes, beef roasts and stroganoff.

variety : Cabernet Sauvignon | 54% Cabernet Sauvignon, 41% Shiraz

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.3 g/l pH : 3.61 ta : 5.21 g/l

type : Red **body** : Medium **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

ageing : Enjoy now or experience its complexities enhanced with a further 36 months cellaring.

in the vineyard : 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. Despite their being made for early and easy enjoyment, Webber has eschewed a generic format for these wines, instead choosing to clearly express their origins.

Grapes for Hill&Dale are selected exclusively from Stellenbosch, with an extensive vineyard management programme in place, which includes inputs from international specialists such as world-renowned winemaker, viticulturist and researcher, Pascal Chatonnet and vineyard guru, Dr Eben Archer.

This wine is made from a blend of Cabernert Sauvignon (54%) and Shiraz (41%).

The vineyards (viticulturist: Eben Archer)

The grapes were sourced from trellised vineyards on the north-westerly slopes of the Helderberg Mountain, south of Stellenbosch, grown in soils originating from decomposed granite. The vineyards received supplementary overhead irrigation by means of a sprinkler system.

about the harvest: The fruit was harvested by hand between 24° and 26° Balling before being destemmed and crushed.

