

Hill&Dale Pinotage 2005

2007 Michelangelo International Wine Awards - Gold Medal

Colour: Dark ruby with purple edges.

Bouquet: Herbacious, blackcurrant, raspberry and subtle spices.

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

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

variety : Pinotage | 100% Pinotage

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.50 % vol rs : 1.9 g/l pH : 3.65 ta : 5.41 g/l

type : Red wooded

pack : Bottle closure : Cork

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ageing : The wine will reach its full potential in the next 3 years and can hold for another 3 - 5 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.

