

## Hill&Dale Cabernet Sauvignon Shiraz 2006

Colour: Ruby purple.

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 | 66% Cabernet Sauvignon, 34% Shiraz

**winery** : Hill and Dale

**winemaker** : Guy Webber

**wine of origin** : Coastal

**analysis** : alc : 13.8 % vol    rs : 1.7 g/l    pH : 3.52    ta : 5.9 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 sourced 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 irrigation by means of a drip system.

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

**in the cellar** : After harvesting the grapes were before being de-stemmed and crushed. Fermentation took place in closed stainless steel tanks, with chosen yeast strains, at between 26° and 28° C. The wine was matured in a combination of French, American and Eastern-European oak before being blended and bottled on 31 July 2007.

