wine.co.za
easiest way to buy wine

Hill&Dale Sauvignon Blanc 2007

Colour: Brilliantly clear with green tints.
Bouquet: Strong aromas of guava and peach along with gooseberries, green peppers and herbs.
Taste: Lively and fresh with loads of fruit flavours, a youthful vibrancy and fresh appeal.

Enjoy on its own or with cold cuts, clam chowder or fish and chips.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Hill and Dale
winemaker : Guy Webber
wine of origin : Coastal
analysis : **alc :** 13.56 % vol **rs :** 2.3 g/l **pH :** 3.41 **ta :** 5.86 g/l
type : White
pack : Bottle **closure :** Cork

in the vineyard : **Viticulturist: Eben Archer**
The grapes were sourced mainly from trellised vineyards at 150m above sea level on the cool Stellenbosch slopes, either south-facing or 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 22° and 23.5° Balling.

in the cellar : 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 16° C for 16 days.

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