

Hill&Dale Pinotage 2006

Colour: Dark ruby with purple edges.

Bouquet: Medley of darker berries.

Taste: Medium to full-bodied with concentrated raspberry fruitiness and slightly austere on the finish.

Soft, ripe tannins add to a very pleasant finish that lingers.

Very versatile, this wine will complement game casseroles, red and white meat, spicy fish dishes and even dark chocolate.

variety : Pinotage | 100% Pinotage

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.01 % vol rs : 3.8 g/l pH : 3.65 ta : 5.13 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : This wine will soften up and improve over 3 years and hold well for a further 3-5 years.

in the vineyard : Viticulturist: Eben Archer

Grapes were sourced mainly from trellised vineyards established in soils of Granitic origin. The vines planted in 1994 and 1982, 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. The 2006 vintage was an excellent year with very few problems yielding fleshy, light tannined wines.

about the harvest: The grapes were harvested by at between 23° and 24° Balling before being destemmed and crushed.

in the cellar : Fermentation took place in closed stainless-steel tanks, with specially chosen yeast strains, at between 28° and 30° C.

After fermentation the wine was racked and inoculated with pure strains of malolactic culture. The wine was matured in a combination of French, Eastern European and American oak barrels for 16 months.

