

Hill&Dale Cabernet Sauvignon Shiraz 2007

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 | 69% Cabernet Sauvignon, 31% Shiraz

winery : Hill and Dale

winemaker : Guy Webber & Samantha de Morney-Hughes

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 1.9 g/l pH : 3.71 ta : 5.9 g/l so2 : 117 mg/l

type : Red **style** : Dry **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 and his team. 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 specialists such as vineyard guru, Prof. Eben Archer.

Vineyard Location

The grapes were sourced from trellised vineyards on north-easterly slopes in the Banhoek area, east of Stellenbosch. Grown in soils originating mostly from decomposed granite but also with some Table Mountain sandstone, the vineyards received only one supplementary irrigation, by means of a drip system, just before ripening.

Yields of 7.9 tons and 9.3 tons per hectare were attained for the Cabernet Sauvignon and Shiraz portions respectively.

Viticulturists: Prof. Eben Archer and Johan Mong

about the harvest: The fruit was harvested by hand at between 23° and 24° Balling.

in the cellar : After harvesting the grapes were -stemmed and crushed. Fermentation took place in closed stainless steel tanks, with select yeast strains, at between 26° and 28° C.

Portions of the wine were matured in a combination of French, American and Eastern European oak for 12 months before being blended. In order to maintain the natural fruit flavours in the wine, no new oak barrels were used in the maturation process. No finings were needed in preparing the wine for bottling which took place on 12 August 2008.

A total of just over 63 000 litres was produced.

