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Hill&Dale Sauvignon Blanc 2008

Colour: Brilliantly clear with green tints.
Bouquet: Ample aromas of gooseberries, guava, green pepper and herbs.
Taste: Lively, youthful and fresh with asparagus, guava and litchi.

Enjoy on its own or with cold meats and seafood.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Hill and Dale
winemaker : Guy Webber
wine of origin : Coastal
analysis : **alc :** 13.04 % vol **rs :** 2.4 g/l **pH :** 3.2 **ta :** 5.7 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

ageing : This crisp wine drinks well now and will remain enjoyable after a year.

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.

The name for the range was derived from Stellenzicht's Hillandale farm.

Vineyard Location
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 and Table Mountain sandstone.
Viticulturist: Eben Archer

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 separated immediately 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.