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Hill&Dale Dry Rosé Merlot 2010



Colour: Enticing and lively with a delicate shade of rose petal-pink.
Bouquet: Fruity aromas of mostly strawberries and raspberries with a dash of fresh mint in the background.
Taste: Refreshingly fruity, the wine gives the impression of having some sweetness while being totally dry. Ripe berry flavours dominate initially with the finish being clean and pure due to a crisp acidity.

A wonderful lunch-time wine, enjoy it on its own or with parma ham, light chicken dishes, smoked cold meats and leafy green salads. An absolute winner served with sushi!

variety : Merlot | 100% Merlot
winery : Hill and Dale
winemaker : Guy Webber & Samantha de Morney-Hughes
wine of origin : Stellenbosch
analysis : **alc :** 13.55 % vol **rs :** 4.80 g/l **pH :** 3.15 **ta :** 5.80 g/l **va :** 0.55 g/l **so2 :** 112 mg/l
type : Rose **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : While crisp and delicate in its youth, more complex and subtle characters can be expected with further cellaring up to an age of around two years.

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 wines are selected exclusively from Stellenbosch vineyards. An extensive vineyard management programme has been established with regular inputs from international specialists.

The name for the range was derived from Stellenzicht's Hill&Dale farm, located just outside the town of Stellenbosch. The leaf logo on the label depicts an oak tree leaf, synonymous with the historic university town.

Vineyards (viticulturist: Johan Mong)
Planted between 1987 and 1993, the vineyards from which the grapes were sourced are planted in decomposed granite and Table Mountain sandstone. The vines are all grafted onto nematode-resistant Richter 110 rootstocks and are trellised on a five-wire fence system

about the harvest: Picking of the grapes was by hand at an average of 22.7° Balling. Yields were restricted to just 6.9 tons per hectare.

in the cellar : After picking, the grapes were crushed and destalked with the juice being removed from the skins immediately in order to prevent too much colour extraction. From there, the vinification followed the same processes as those used traditionally for white wines.

After a brief settling period, fermentation took place in stainless-steel tanks at temperatures of around 16° C. On completion of the fermentation, the wine was allowed a short time on the lees before being prepared for bottling.

Only a light bentonite fining was needed to ensure stability of the wine before final

filtration. Bottling took place on 21 April 2010 with a total of 93 000 litres being produced.