

Hill&Dale Pinotage 2008

Colour: Deep, rich ruby with purple edges.

Bouquet: Complex and rich with cloves, sweet plums and prunes.

Taste: Soft, rich and mouth-filling with juicy flavours of ripe cherries backed up by hints of dark chocolate and mocha. Very elegant finish.

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

variety : Pinotage | 100% Pinotage

winery : Hill and Dale

winemaker : Guy Webber & Samantha de Mornay-Hughes

wine of origin : Coastal

analysis : alc : . % vol

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Probably best at an age of around three to five years but should last well into double digits.

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 vineyards. An extensive vineyard management programme is in place that includes the inputs of South Africa's vineyard guru Prof. Eben Archer.

The name for the range was derived from Stellenzicht's Hillandale farm located just outside the town of Stellenbosch.

Vineyard Location

Grapes were sourced mainly from trellised vineyards established in soils of granitic origin. Pinotage is generally an early-ripening variety, which thrives on full sunlight and slightly higher temperatures. The 2007 vintage was an excellent vintage characterised by slightly above average summer temperatures with relatively low humidity. This resulted in fruit of excellent quality again being used for this wine.

Viticulturist: Prof. Eben Archer

about the harvest: The grapes were harvested by hand at an average of 25° Balling.

in the cellar : After harvesting grapes were de-stemmed and crushed. Fermentation took place in closed stainless-steel tanks, with select yeast strains, at between 28° and 30° C.

After fermentation the wine was racked with malolactic fermentation allowed to take place spontaneously. The wine was matured in a combination of French, Eastern European and American oak barrels for 22 months.