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Hill&Dale Sauvignon Blanc 2010

Colour: Dazzling with brightness and a fresh green tint, the colour alone entices one to take the first sip.
Bouquet: With its fresh nuances of tropical guavas interwoven with herbaceous green peppers, asparagus and sweet melons, the nose it very typically Sauvignon blanc.
Taste: Lively and fresh with loads of fruit flavours and a youthful vibrance, the wine's fresh appeal makes for wonderful enjoyment at any time and in any place.

This wine does not need to be fully enjoyed, but the overall experience will be heightened if paired with fresh green salads, lighter seafood dishes and even sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Hill and Dale
winemaker : Guy Webber assisted by Natalee Hamilton
wine of origin : Stellenbosch
analysis : **alc :** 13.34 % vol **rs :** 2.6 g/l **pH :** 3.4 **ta :** 5.8 g/l **so2 :** 136 mg/l **fso2 :** 34 mg/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

in the vineyard : The grapes were sourced from mostly trellised vineyards on 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, although some parcels show contributing Table Mountain sandstone as well. The vineyards range in age from 3 - 22 years.

about the harvest: The grapes were harvested by hand at between 22° and 24° 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 around 16° C for 18 - 23 days. Lees contact after fermentation was kept to a minimum in order to maintain the freshness of the wine. Natural clarification under gravity occurred for five months before the final blending took place and the wine was prepared for bottling.