

Hill&Dale Sauvignon Blanc 2010

Colour: The sparkling clarity of this wine, with delicate green tinges at the edges, provides the initial enticement into trying it.

Bouquet: Fresh nuances of green apple, gooseberry and herbs add to the vibrant appeal of the wine.

Taste: Lively, youthful and fresh, with hints of asparagus, guava and litchi on the palate make this a wonderful example of a great Stellenbosch Sauvignon Blanc.

Enjoy on its own or with green, leafy salads, asparagus with béarnaise sauce or lighter seafood dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hill and Dale

winemaker : Guy Webber & Samantha de Morney-Hughes

wine of origin : Stellenbosch

analysis : alc : 13.34 % vol rs : 2.60 g/l pH : 3.40 ta : 5.80 g/l so2 : 136 mg/l
fso2 : 34 mg/l

type : White **taste :** Fruity

pack : Bottle **closure :** Screwcap

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 three 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: Eben Archer)

The grapes were mainly sourced from trellised vineyards located some 100m to 200m 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.

about the harvest: The grapes were harvested by hand at between 22° and 24° Balling.

in the cellar : Each vineyard was individually vinified and, after destalking and crushing, the juice was separated immediately from the skins to avoid excessive tannin extraction. Pure yeast cultures were used for fermentation, which took place in stainless-steel tanks at around 14°C for 20 days.

There was no extended lees contact after fermentation although the wine was allowed to clarify naturally under gravity for three months before blending.

With a total of 18 364 cases (12 x 750ml) being produced, the first bottling took place on 16 August 2010.

