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Hill&Dale Cabernet Sauvignon / Shiraz 2010

Colour: Youthful ruby-purple with a suitable intensity and brightness.
Bouquet: Attractive aromas of spicy tobacco and sweet cherry enhanced by hints of cloves, blackcurrant and ripe plums.
Taste: Medium- to full-bodied, this wine is extremely easy-drinking with its sweet fruit flavours of ripple blackberries and plums. A supple tannin structure without being insipid and the finish is soft, elegant and dry.

Enjoy on its own or with Italian-style dishes, beef roasts and stroganoff.

variety : Cabernet Sauvignon | 71% Cabernet Sauvignon, 29% Shiraz
winery : Hill and Dale
winemaker : Guy Webber & Natalee Hamilton
wine of origin : Stellenbosch
analysis : **alc :** 13.66 % vol **rs :** 3.0 g/l **pH :** 3.55 **ta :** 5.9 g/l **so2 :** 88 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Enjoy now or experience its complexities enhanced with a further 36 months cellaring.

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)
The grapes were sourced from trellised vineyards on northeasterly facing slopes in the Banghoek area, east of Stellenbosch as well as from the slopes of the Helderberg.

Grown in soils originating from decomposed granite and also from Table Mountain sandstone, the vineyards received supplementary irrigation by means of a drip system just before ripening.

about the harvest: The grapes were harvested by hand at 24.4° to 25.2° Balling.

The Cabernet Sauvignon vineyards yielded an average of 6.3 tons per hectare while the Shiraz vineyards attained a yield of 9.5 tons per hectare.

in the cellar : Grapes were de-stemmed and crushed upon arrival. Fermentation took place in closed stainless steel tanks, with selected yeast strains, at between 26° and 28°C.

Portions of the wine were matured in a combination of French, American and Eastern-European oak for a period of 12 months before being blended. New oak barrels were

not used in the maturation process in order to retain the wine's natural fruit flavours. No fining was required in preparing the wine for bottling. Bottling took place on August 25, 2010.

Just under 51 000 litres of this wine were produced.