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Hill&Dale Dry Rosé Merlot 2011



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 :** 14.21 % vol **rs :** 2.20 g/l **pH :** 3.39 **ta :** 6.10 g/l **va :** 0.35 g/l **so2 :** 100 mg/l
type : Rose **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Screwcap

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.

about the harvest: Picking of the grapes was by hand at an average of 22.8° Balling.

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 10 March 2011 with a total of 135 000 litres being produced.