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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 :** 3.00 g/l **pH :** 3.55 **ta :** 5.90 g/l **so2 :** 88 mg/l **fso2 :** 34 mg/l
type : Red **style :** Dry **body :** Medium **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 the Hill&Dale wines are selected from vineyards within the Stellenbosch region. Extensive vineyard management programmes are in place for each of the vineyards from which the fruit is selected. All aspects of the process are strictly governed so as to comply with not only the standards set for the Integrated Production of Wine (IPW) system, but also with the quality standards set for HACCP and the BRC (British Retail Consortium).

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)
Fermentation took place in closed stainless steel tanks, with selected yeast strains, at 26° to 28°C.

Portions of the wine were matured in a combination of French, American and Eastern-European oak barrels for 13 months before blending. To maintain the natural fruit flavours in the wine, no new oak was used. No finings were needed in preparing the wine for bottling, which took place on 13 June 2011.

about the harvest: The fruit was harvested by hand at 21.8° to 24.2° Balling before being destalked and crushed.

in the cellar : Fermentation took place in closed stainless steel tanks, with selected yeast strains, at 26° to 28°C.

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A total of just under 70 000 litres was produced.