

Hill&Dale Pinotage 2010

Colour: Deep, rich ruby with youthful purple edges.

Bouquet: Typically complex with sweet, spicy undertones of cinnamon, cloves, sweet plums and prunes.

Taste: Soft and friendly with rich, mouth-filling flavours of ripe cherries and vanilla. A typical modern-styled Pinotage with upfront fruit flavours and an elegant finish.

Very versatile, this wine will best complement game casseroles, red and white meat dishes, spicy game fish dishes and savoury pizzas.

variety : Pinotage | 100% Pinotage

winery : Hill and Dale

winemaker : Guy Webber & Samantha de Morney-Hughes

wine of origin : Stellenbosch

analysis : alc : 14.47 % vol rs : 2.50 g/l pH : 3.51 ta : 5.80 g/l va : 0.62 g/l so2 : 112 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Probably best enjoyed at an age of around three to five years, but should last well into the double digits.

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.

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 Hillandale farm, located just outside the town of Stellenbosch. The logo on the label depicts an oak tree leaf, synonymous with the historic university town.

Vineyards (Viticulturist: Johan Mong)

Grapes were sourced from mostly trellised vineyards established in soils of granitic origin. Pinotage is an early-ripening varietal which thrives on full sunlight and slightly higher temperatures. The 2010 vintage was another excellent one for Pinotage. It was characterised by moderate summer temperatures with below-average rainfall. This suited the vines perfectly and the fruit was thus of excellent quality for the creation of this wine.

about the harvest: The grapes were harvested by hand and machine between 9 and 18 February, at an average of 26° B.

in the cellar : After harvesting the grapes were de-stemmed and crushed.

Fermentation took place in closed horizontal stainless-steel tanks, with selected yeast strains, at 28° to 30°C. Skin contact was allowed until sufficient colour had been extracted.

After fermentation the wine was racked. Malolactic fermentation took place spontaneously. The wine was matured in a combination of French, Eastern European and American oak for an average of 15 months before being blended and readied for



bottling, which took place on 20 June 2011 with the total production being just under 5.200 cases (12 x 750ml).