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Hill&Dale Cabernet Sauvignon / Shiraz 2011



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 | 66% Cabernet Sauvignon, 32% Shiraz, 2% Cabernet Franc
winery : Hill and Dale
winemaker : Guy Webber & Natalee Hamilton
wine of origin : Stellenbosch
analysis : **alc :** 14.05 % vol **rs :** 2.10 g/l **pH :** 3.51 **ta :** 5.70 g/l **va :** 0.56 g/l **so2 :** 86 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
The vineyards, growing in soils originating mostly from decomposed granite but also Table Mountain sandstone, received supplementary irrigation by means of a drip system, just before ripening. The 2011 vintage was one of the driest vintages of the past fifty years and also showed temperatures substantially higher than the average with a severe heatwave during February. The lack of humidity resulted in healthy fruit but with reduced yields of 4,2 and 6,3 tonnes per hectare for the Cabernet Sauvignon and Shiraz respectively.

about the harvest: Winemaking
The fruit was harvested by hand at 22,4° to 26,4° Balling before being destalked and crushed.

in the cellar : Fermentation took place in closed stainless steel tanks, with selected

yeast strains, at 24° to 27°C.

Portions of the wine were matured Portions of the wine were matured in a combination of French, American and Eastern-European oak barrels for 18 months before blending. To retain the natural fruit flavours in the wine, no new oak was used. No fining was needed in preparing the wine for bottling, which took place on 6 November 2012.

Just over 50 000 litres were produced.