

Hill&Dale Pinot Grigio 2013

Colour: Typically light in colour with a delicate green tint.

Bouquet: Uncomplicated with nuances of fresh tropical fruit and hints of zesty lime and even some pineapple.

Taste: Wonderfully fresh and vibrant with a crisp acidity. Tropical fruit flavours are evident without being overt and the wine ends with a clean freshness and zingy vibrance.

The perfect partner to every-day home-cooked meals. It is incredibly versatile in partnering with almost any dish although perhaps not the best friend of heavy red meat dishes. Loves crispy green salads with olives and anchovies.

variety : Pinot Gris | Pinot Grigio with a touch of Sémillon

winery : Hill and Dale

winemaker : Guy Webber assisted by Nataleé Botha

wine of origin : Stellenbosch

analysis : alc : 12.77 % vol rs : 3.1 g/l pH : 3.22 ta : 5.7 g/l so2 : 98 mg/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : This style of wine is best enjoyed when young and vibrant although there is no reason why it will not last for a year or two.

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

The grapes were sourced from trellised vineyards located on the cool, south-easterly Stellenbosch slopes. These vineyards are a mere 6 years old and planted in gravelly soils of decomposed granite and Table Mountain sandstone. Yields averaged out at around 11 tonnes per hectare with the grapes being picked during the first week of February.

about the harvest: Harvested by hand on 4 February at 21,5° to 23,6° Balling, the grapes were very healthy and at a peak of flavour.

in the cellar : After destalking and crushing, the juice was separated immediately from the skins to avoid excessive extraction of harshness and colour. Only the first 500 litres of free-run juice was retained per tonne of fruit. A pure yeast culture was used for the fermentation which took place in stainless steel tanks at about 14°C for 16 days.

There was no extended lees contact after fermentation and the wine was quickly prepared for bottling in order to retain the freshness and vibrance of the wine.



A total of just over 2 000 cases of 12 x 750ml bottles each was produced and the wine bottled on 3 April 2013.