

Hill&Dale Cabernet Sauvignon Shiraz 2001

The driving force behind this red blend is, without a doubt, the shiraz fruit, while the cabernet sauvignon lends structure and elegance. Its intense, deep ruby colour portrays its current youthfulness, while the concentration and complexities on the nose and palate delight with soft, supple fruit-tannins and indicate that the wine is ready perfectly accessible.

This wine can be enjoyed anywhere and at any time. It is the ideal partner to Italian-style dishes and anti-pasta while holding its own well with beef roasts and stroganoffs.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 32% Shiraz, 18% Merlot

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.87 % vol rs : 2.5 g/l pH : 3.73 ta : 6.56 g/l va : 0.79 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now or see its complexities enhanced by up to 36 months of further cellaring.

in the vineyard : The Hill and Dale range of wines results from careful selection and blending in order to arrive at a modern-style wine with international appeal.

The fruit from which this wine is crafted was grown mostly on the north-westerly slopes of the Helderberg Mountain, south of Stellenbosch. Here, the soils are predominantly of granitic origin. All the vines are trellised and receive overhead irrigation during times of moisture stress. Careful management of the leaf canopy during the ripening season ensures ample sunlight penetration and flow of the cooling maritime breezes, resulting in optimum ripeness with maximum flavour retention.

The vines are all grafted onto nematode-resistant rootstocks and are pruned and trained in such a style as to fully utilize their individual sites with respect to their terroir.

about the harvest: The fruit was hand-picked at between 23 and 25 degrees Balling before being destemmed and crushed.

in the cellar : Fermentation took place in closed stainless-steel tanks, with selected yeast strains and at a temperature between 26 and 28 degrees Celsius. After the completion of their initial fermentations, the individual components were racked and inoculated with pure strains of malolactic culture in order to achieve stability as well as a fuller mouth-feel.

After a brief, but very important maturation phase in a combination of French- and American oak, the components (50% cabernet sauvignon, 32% shiraz and 18% merlot) were blended together and prepared for bottling.

