

Hill&Dale Pinotage 2001

Export Only

The typical Pinotage â€œsweetnessâ€ in this wine is balanced perfectly by the full, spicy aromas and flavours imparted by the oak. The soft, ripe tannins and full structure result in a supple, lingering finish with remnants of sweet plum-flavours enticing one to take the next sip.

The style of this wine allows for it to be enjoyed with both red and white meats. It is the ideal partner to Italian-style dishes and anti-pasta and enjoys being matched with rich chocolate deserts.

variety : Pinotage | Pinotage

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.10 % vol rs : 2.4 g/l pH : 3.58 ta : 5.5 g/l va : 0.57 g/l so2 : 101 mg/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.

Quality grapes from various sites around the University Town of Stellenbosch are carefully selected for their individual traits and blended together to culminate in wines which portray the character and complexities of the district. As a result of masterly blending, these wines result in a confluence of tastes in which the sum is greater than each of the individual parts.

The fruit used to craft this typically South African wine was grown predominantly in soils of Granitic origin and on low, five-wire trellises. The vines range in age between 6 and 18 years with average yields of around 9 tons per hectare. Due to the fantastic soils in which they grow, the vines generally need only supplementary irrigations in order to fully ripen the fruit. Pinotage is generally an early-ripening variety which thrives on full sunlight and slightly higher temperatures and the warm, dry 2001 season was thus almost perfect for this wine.

about the harvest: The fruit was hand-picked at between 23 and 24 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 28 and 30 degrees Celsius.

After completion of the initial, alcoholic fermentation, the wine was racked and inoculated with pure strains of malolactic culture in order to achieve stability and a fuller mouth-feel.

During the maturation phase, a combination of American and French-Oak was used in order to add to the natural spiciness of the wine and to allow it to develop to its true potential prior to bottling.

