

## Hill&Dale Stellenbosch Red 1999

With its brilliant intensity of ruby garnet, the Triplet looks great in the glass. On the nose, the combination of spicy oak aromas and bouquets of black berry, raspberry and cassis give an inkling of what to expect on the palate. Ripe berry-fruit with an elegant background of almond and cedar wood on the palate is completed by a lingering aftertaste of soft, supple structure.

Although seriously good, the wine is in no way pretentious and will suite almost any occasion. Served at a cool room temperature of around 18 degrees Celsius, this wine will enhance the not-too-spicy red-meat dishes or can simply be enjoyed with cheese and biscuits.

**variety :** Shiraz | Shiraz, Cabernet Franc, Merlot, Malbec, Cabernet Sauvignon,

**winery :** Hill and Dale

**winemaker :** Guy Webber

**wine of origin :** Coastal

**analysis :** alc : 13.8 % vol   rs : 2.8 g/l   pH : 3.60   ta : 5.5 g/l   va : 0.66 g/l   so2 : 105 mg/l   fso2 : 52 mg/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

**ageing :** Enjoy now or see its complexities enhanced by cellaring until 2004.

**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 sites on which the selected grapes were grown vary from cool, south-facing slopes to warmer, north-west slopes and vary in altitude from the warmer, low-lying plains to the cool, elevated slopes of the Helderberg and Simonsberg Mountains. All of the vines are trellised and are grown predominantly in soils of decomposed granite with some Table Mountain sandstone and shale on the higher slopes. The vines are all grafted onto nematode-resistant rootstocks and are pruned and trained in such a manner as to reduce the yield and thus optimize the quality of the fruit from which the wine is crafted.

**about the harvest:** The grapes were hand-picked at between 22.5 and 24 degrees Balling.

**in the cellar :** The grapes were destalked and crushed before being inoculated with pure yeast strains and left to ferment on their skins of up to five days at around 28 to 30 degrees Celsius. Four-hourly irrigations of the  $\hat{a}$ €œcap $\hat{a}$ € resulted in optimum extraction of colour and extract. Bringing together the four classic Bordeaux varieties viz. Cabernet Sauvignon (15%), Cabernet Franc (23%), Merlot (28%) and Malbec (8%) and the Rhone stalwart, Shiraz (26%), a more adventurous approach was followed in the blending of the different components in order to respect the inherent qualities of these shy-bearing varieties, while attempting to portray the unique taste of  $\hat{a}$ €œStellenbosch $\hat{a}$ €. A combination of French American and Russian Oak barrels was used for maturation to enhance the fullness and character of the wine and to soften the sometimes harsh tannin structure of these varieties for around 17 months.

