

Hill&Dale Merlot Rosé 2003

Colour: A lively rose colour.

Bouquet: Aromas of freshly picked strawberries and cassis.

Taste: An abundance of ripe berries, creating the perfect summer-time wine.

Enjoy on its own or with Parma ham, light chicken dishes, smoked meats and cheeses.

variety : Merlot | 100% Merlot

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.87 % vol rs : 1.8 g/l pH : 3.04 ta : 6.6 g/l va : 0.21 g/l so2 :
110 mg/l fso2 : 41 mg/l

type : Rose

pack : Bottle **closure :** Cork

in the vineyard : **Viticulturist: Eben Archer**

Planted in 1984, the vineyard from which the grapes were sourced is planted in decomposed granite and Table Mountain sandstone. The vines are all grafted onto nematode-resistant Richter 110 rootstocks and are trellised on a five-wire fence system. Due to the warm, dry growing season prior to the 2003 vintage, the vines received two supplementary overhead irrigations to limit water stress. Yields were also restricted to just below 10 tons per hectare.

about the harvest: The grapes were picked by hand at between 24 and 26 degrees Balling.

in the cellar : The grapes were crushed and destalked with the juice being removed from the skins immediately in order to prevent too much colour extraction. From there, the vinification followed the same processes as those used traditionally for white wines.

After a brief settling period, fermentation took place in stainless steel tanks at temperatures around 16°C. On completion of the fermentation, the wine was allowed a short interlude of lees contact before being prepared for bottling.

A total of 4068 cases (12 x 750ml) was bottled on August 6, 2003.

