

Hill&Dale Chardonnay 2004

SAA Inflight 2005 - First Class and Premium

Colour: Brilliant straw coloured with flashes of green.

Bouquet: Aromas of lime and stewed fruit with vanilla and hints of butterscotch.

Taste: Soft and elegant with fresh acidity and a lingering aftertaste.

Enjoy on its own or with rich seafood dishes, roast pork and lightly smoked poultry.

variety : Chardonnay | 100% Chardonnay

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.90 % vol rs : 2.0 g/l pH : 3.56 ta : 5.3 g/l so2 : 132 mg/l fso2 : 54 mg/l

type : White

pack : Bottle **closure :** Cork

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ageing : Ready to drink now, but with further cellaring the wine will gain in complexity and character for the next two years.

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

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 the vines are trellised and are grown predominantly in soils of decomposed granite, although some Table Mountain sandstone and shale are also found on a number of the slopes. The vines are grafted onto nematode-resistant rootstocks and are pruned and trained in a style so as to reduce the yield and optimise the quality of the fruit from which the wine is produced.

about the harvest: The grapes were harvested by hand at between 23Â° and 24,5Â° Balling.

in the cellar : After destalking and crushing, the juice was immediately separated from the skins. Pure yeast cultures were inoculated into the juice in order to optimise the fermentation process at around 16Â° C, which lasted between 13 and 16 days. A combination of French and American oak was used during fermentation to enhance the fullness and character of the variety and to add an extra dimension to the wine's complexity.

After extended lees contact of 4 weeks, the wine was allowed to naturally clarify itself under gravity for about three months prior to being blended, filtered and bottled.

