

Hill&Dale Pinotage 2003

Veritas 2004 - Gold

ABSA Top 10 2004 - Top 20

Bouquet: Full, spicy aromas.

Taste: The soft, ripe tannins result in a supple, lingering finish with hints of sweet plum flavours.

This is a versatile wine suited to red and white meat dishes, fish and even chocolate.

variety : Pinotage | 100% Pinotage

winery : Hill and Dale

winemaker : Guy Webber

wine of origin : Coastal

analysis: alc : 14.90 % vol rs : 3.53 g/l pH : 3.61 ta : 5.6 g/l so2 : 86 mg/l fso2 : 47 mg/l

type : Red wooded

pack : Bottle closure : Cork

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ageing : The wine will reach its full potential in the next 3 years.

in the vineyard : Viticulturist: Eben Archer

Grapes were sourced mainly from trellised vineyards established in soils of Granitic origin. The vines, ranging in age from 7 and 19 years, yielded an average of 7,5 tons per hectare. Pinotage is generally an early-ripening variety which thrives on full sunlight and slightly higher temperatures and the warm, dry 2002 season was ideal for this vintage.

about the harvest: The grapes were harvested by at between 23Â° and 24Â° Balling before being destemmed and crushed.

in the cellar : Fermentation took place in closed stainless-steel tanks, with selected yeast strains, at between 28Â° and 30Â°C. After fermentation the wine was racked and inoculated with pure strains of malolactic culture. The wine was matured in a combination of French and American oak.

