

HILL & DALE

CHARDONNAY 2020

Winemaker: Guy Webber

Appellation: Stellenbosch

Viticulturist: Hannes van Zyl

Grape varietal: Chardonnay

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Background Winemaker's Comments

The Hill&Dale label offers a range of accessibly-styled wines with a New World character for international appeal, created by award-winning winemaker, Guy Webber.

Grapes for the Hill&Dale wines are selected from vineyards within the Stellenbosch region. Extensive vineyard management programmes are in place for each of the vineyards from which the fruit is selected. All aspects of the process are strictly governed so as to comply with the standards set for the Integrated Production of Wine (IPW) system as well as for the WIETA ethical trade certification.

Vineyards

The sites on which the selected vineyards are grown are generally on the cooler south east-facing slopes with rows running from north-west to south-east in order to maximise the effect of the cooling maritime airflow during the hot summer ripening months.

All the vines are trellised and grow predominantly in soils of decomposed granite, although some Table Mountain sandstone and shale are also found on some of the slopes. The vines are grafted onto nematode-resistant rootstocks and are pruned and trained in a way that optimises yield and quality of fruit.

While not yet back to normal, the annual rainfall did recover somewhat from the past six years of crippling drought but with temperatures still well above normal. This thus puts the 2020 vintage firmly with its five predecessors in being classified as warm and dry.

Winemaking

The grapes were harvested both by hand between 12 and 24 February at an average of 22° Balling. After destalking and crushing, the juice was immediately separated from the skins. Following clarification of the juice by floatation with nitrogen gas, it was inoculated with pure yeast cultures to optimize fermentation at around 16°C. This lasted between 16 and 19 days.

No oak was used during fermentation in order to retain as much of the character of the variety as possible. After a four-month period of lees contact, the different batches were blended and prepared for bottling.

The first bottling took place on 9 July 2020 with the total production being around 13 900 cases (6 x 750ml).

Winemaker's Comments

Colour: Sparklingly bright with hues of lime- green and creamy straw.

Bouquet: Vibrant tones of lime and lemon with underlying wafts of warm Brioche and ripe winter melon.

Taste: Lively and crisp initially but with a broad backbone of creamy structure. Perfectly balanced to provide body and zestiness, the wine has a beautiful mouthfeel and long aftertaste.

Ageing potential: Ready to drink now, but the wine will gain in complexity and character with another two to three years of cellaring.

Food pairing

Really enjoyable on its own but a few suggestions for pairings would be:

- ✓ Grilled sole with caper sauce
- ✓ Creamy chicken pasta with lemon zest
- ✓ Tempura fish strips with minted peas
- ✓ Veal schnitzel
- ✓ Coronation Chicken
- ✓ Steak tartar

Chemical analysis

Alcohol: 13.1 %vol

Residual sugar: 2.5 g/l

Total acidity: 5.7 g/l

pH: 3.58

Total extract: 25.1 g/l

Volatile acidity: 0.32 g/l

Total SO₂: 95 ppm (at release)

