

HILL & DALE

SAUVIGNON BLANC 2019

Winemaker: Guy Webber

Appellation: Stellenbosch

Viticulturist: Hannes van Zyl

Grape varietal: Sauvignon blanc

www.hillanddale.co.za info@hillanddale.co.za

T: +27 (0)21 883 8988 | F: +27 (0)21 883 8941

Background

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 the WIETA ethical trade directives.

Vineyards

The grapes were sourced from trellised vineyards growing at 100m to 200m above sea level on the cool Stellenbosch slopes. These are either south-facing or located where maritime breezes help to reduce temperatures during the final stages of ripening. The vines grow in decomposed granite soils and Table Mountain sandstone. While Stellenbosch has, for the past five years, been caught in the grips of the worst drought in a century, the 2019 vintage saw some respite from the drought although annual rainfall was still dramatically lower than the long-term average. With average maximum temperatures also having been substantially higher than normal, the vintage can again be referred to as having been hot and dry.

Winemaking

Harvested both mechanically and by hand between 5 and 8 February, at an average of 23,3° Balling, the grapes from each vineyard were vinified separately. After destalking and crushing, the juice was separated immediately from the skins to avoid tannin extraction. Flotation with nitrogen gas was used to clarify the juice before pure yeast cultures were inoculated for fermentation in stainless steel tanks between 14°C and 16°C for an average of 22 days.

No extended lees contact after fermentation was called for although the wine was allowed to clarify naturally under gravity for two months before blending and being readied for bottling.

A total of 23,300 cases of 6 x 750ml bottles was produced with the first bottling taking place on 13 May 2019.

Winemaker's comments

Colour: Bright and clear with pale straw enhanced by a green tinge.

Bouquet: Enticing and friendly with an abundance of fruity herb-nuances reminiscent of star fruit and parsley.

Taste: With welcoming flavours of honeybush tea and fynbos leaves shadowed by faint asparagus and marjoram, this wine is uncomplicated and quaffable but with a subtle complexity hinting at a serious side.

Ageing potential: While crisp and delicate in its youth, more complex and subtle characters can be expected to emerge with further cellaring up to an age of about three years.

Food pairing

Perfectly enjoyable on its own, but suggestions for an ideal match would be:

- ✓ Deep fried cheese balls with mild mustard
- ✓ Crispy squid heads with herb butter
- ✓ Green asparagus with lemon butter
- ✓ Grilled hake with parsley and buttered mash
- ✓ Pork chops braised with onion in white wine.

Chemical analysis

Alcohol: 13.0% by volume

Residual sugar: 1.8 g/l

Total acidity: 5.9 g/l

pH: 3.43

Total extract: 22.5 g/l

Volatile acidity: 0.55 g/l

Total SO₂: 93 ppm (at release)

