

HILL & DALE

CABERNET SAUVIGNON SHIRAZ 2018

Winemaker: Guy Webber
Appellation: Stellenbosch
Viticulturist: Hannes van Zyl
Grape varietal: Cabernet Sauvignon (65%) Shiraz (35%)
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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 system as well as for the ethical standards set out by the WIETA programme..

Vineyards

The vineyards, growing in soils originating mostly from decomposed granite and Table Mountain sandstone, received a supplementary irrigation by means of drip systems, in order to alleviate some of the moisture stress experienced by the vines due to the severe drought.

With rainfall figures well below the average and overall temperatures well above the average, 2018 can best be described as having been another hot and very dry vintage. These conditions reduced the overall yields to 6,7 and 9,0 tonnes per hectare for the Cabernet Sauvignon and Shiraz respectively.

Winemaking

The fruit was harvested by hand at an average of 25,4° Balling between 3 and 27 March 2018. After crushing and destemming, fermentation took place in closed stainless-steel roto-tanks, with selected yeast strains and regular rotations at 22° to 24°C.

Portions of the wine were matured in combination of French, American and Eastern-European oak barrels and vats for 11 months before blending. To retain the natural fruit flavours in the wine, no new oak was used. No fining was needed in finishing the wine.

Bottling took place on 30 September 2019 with just fewer than 5,000 cases (6 x 750ml bottles) being produced.

Winemaker's comments

Colour: Bright ruby.
Bouquet: Succulent ripe sweetness of red fruit with mulberry, raspberry and plums all mingling with fresh mint and a touch of white pepper and toasted oak.
Taste: The wine is medium full-bodied with a juicy friendliness in its tannin structure. It is gently stern with sweetish fruit-flavours and a wonderful, elegant length. A extremely food-friendly wine.

Ageing potential: Enjoy now or experience its complexities enhanced with a further 36 to 60 months of cellaring.

Food pairing

Enjoy it on its own or with some wonderful hearty oxtail stews, braised pork casseroles or beef Stroganov.

Chemical analysis

Alcohol: 14.0% by volume
Residual sugar: 3.0 g/l
Total acidity: 5.5 g/l
pH: 3,65
Total extract: 30.9 g/l
Volatile acidity: 0,57 g/l
Total SO₂: 126 ppm (at release)

