

HILL & DALE

DRY ROSÉ MERLOT 2019

Winemaker: Guy Webber
Appellation: Stellenbosch
Viticulturist: Hannes van Zyl
Grape varietal: Merlot

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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 as well as the ethical trade requirements required by the WIETA accreditation system.

Vineyards

The vineyards, planted between 1987 and 1993, are situated on gentle slopes facing north-east, planted at altitudes of between 160m and 230m above sea level and grown in marginal soils of decomposed granite and Table Mountain sandstone. The vines are all grafted onto nematode-resistant rootstocks and trellised on five-wire fence systems. 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

After picking the grapes by hand from 20 to 22 February, at an average of 23,3° Balling, the grapes were crushed and destalked. The juice was immediately separated from the skins to prevent too much colour extraction and, after clarification by flotation, fermentation took place in stainless-steel tanks at temperatures of about 16°C. Following the completion of the alcoholic fermentation, the wine was allowed a short time on the lees before being prepared for bottling. Only a light bentonite fining was needed to ensure stability of the wine before final filtration. The first bottling commenced on 3 June 2018 with a total of 110,000 litres being produced.

Winemaker's comments

Colour: Crisp and bright with a subtle blush of pink rose petals and fresh wild trout.
Bouquet: A cascade of floral and fruity aromas of rosewater, fresh strawberry and sweet candyflos with the slightest hints of fresh mint.
Taste: Crisp, fresh and invigorating with just enough tart acidity to balance an unexpected fullness and ripe aftertaste.

Food pairing

A wonderful lunch-time wine, enjoy it on its own or with Parma ham, light chicken dishes, smoked cold meats and leafy green salads. An absolute winner served with sushi!

Chemical analysis

Alcohol: 13.5% by vol
Residual sugar: 1.5 g/l
Total acidity: 4.8 g/l
Volatile acidity: 0.26g/l
pH: 3.55
Total extract: 21.1 g/l
Total SO₂: 106 ppm (at release)

