

## Pinotage Stellenbosch - Hill&Dale



### The Producer:

A clean and interesting merger of sweet red fruit- and dark fruit-aromas with red cherries and black plums most noticeable. Hints of white pepper, smokey oak and salty licorice add to the mix. The wine's medium-bodied texture is lean and elegant with an exceptionally-friendly structure expected more from a cooler vintage than a warm one. The fresh acidity adds as much to the food friendliness of the wine as it does to its sheer drinkability.

### The Wine:

Grape(s):	100% Pinotage
Area:	Grapes were sourced from trellised vineyards established in soils of granitic origin. Pinotage is a variety which thrives on full sunlight and slightly warmer temperatures.
Harvest:	The grapes were harvested by hand on 13 and 14 February at an average of 25,4o
Vinification:	Fermentation was induced with skin contact kept to a minimum and the skins being separated as soon as colour extraction was sufficient. Using selected yeast strains, fermentation took place in closed stainless-steel roto tanks at around 26°C.
Ageing:	The wine was then matured in a combination of old 300-litre French, Eastern European and American oak barrels for an average of 14 months before being blended and readied for bottling.

### Tasting Notes:

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Code:	7219
ABV:	14%
Pack:	6*75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Screwcap
Awards:	2019 - 91 Decanter

