

Chenin Stellenbosch - Hill&Dale



The Producer:

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.

The Wine:

Grape(s):	100% Chenin Blanc
Area:	Vineyards are on a cooler south facing slope. The grapes grow in decomposed granite. Selected from vineyards within the Stellenbosch region.
Harvest:	The fruit was harvested mechanically in early march at 24,5°
Vinification:	Aer crushing the juice is separated from the skins. It is inoculated in pure yeast to optimise the fermentation period which last for 21 days at around 16°
Ageing:	No period of lees contact was allowed with the wine being fined and prepared for bottling immediately aer fermentation

Tasting Notes:

- The colour is a bright golden green. The wine has aromas of fresh lime and has backdrops of peach. There are also some hints of rosewater.
- This is gentle wine with a good balance. This wine has a creamy texture and has a long lasting aer taste and is an ideal paring with most seafood dishes.

Code:	7222
Pack:	6x75cl
Vegan:	Yes
Vegeterian:	Yes
Closure:	Screwcap

