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Durbanville Hills Pinotage 2002

Michelangelo Awards 2005 - Silver Medal
International Wine Challenge 2005 - Seal of Approval
Veritas 2005 - Bronze
Moore describes the wine as well balanced, exhibiting the full-ripe characters of heavyweight Pinotages but with an unmistakable elegance that is a result of the varietal's Pinot Noir lineage. On the nose it delivers a rich, fragrant bouquet of mixed dried fruit and floral potpourri, reminiscent of its delicate Pinot Noir parent. Hints of strawberry, banana and truffle flavours come through onto the palate, leaving a lingering trace of strawberry.



variety : Pinotage | 100% Pinotage
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : alc : 14.63 % vol rs : 1.9 g/l pH : 3.73 ta : 6.2 g/l
type : Red style : Dry wooded
pack : Bottle

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in the vineyard : The grapes for this wine were selected from two 15-year-old vineyards, located on the sunny, north-facing vineyards of Maastrict.

about the harvest: They were picked by hand between 24Â° and 27Â° Balling during the latter half of April.

in the cellar : The must was fermented on the skins for seven days until dry and left on the skins for three weeks. Fermentation took place in closed stainless steel tanks. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous computer-regulated pump-over cycles. The skins were removed from the juice immediately after the wine was fermented dry. After malolactic fermentation, the wine was matured for 12 months in small oak, using a combination of new and second-fill French oak .

Durbanville Hills Wine

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