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Durbanville Hills Luipaardsberg Merlot Reserve 2000

Michelangelo Awards 2005 - Silver Medal
Moore describes this full-bodied wine as having a robust personality rooted in the hills of Durbanville.
Colour: Deep ruby red with plum edge.
Nose: Intense cherry, prune and plum rounded off by the distinctive flavour of smoked vanilla.
Palate: Very elegant, medium to full bodied wine with well-structured fruit flavours finished by a hint of mint and an appealing aftertaste.

The wine is the ideal partner to osso bucco and other veal and red meat casseroles.



variety : Merlot | 100% Merlot
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 13.01 % vol **rs :** 1.5 g/l **pH :** 3.62 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle

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ageing : The wine will be at its best after another year in the bottle although it can be enjoyed now. Once it comes into its own it should remain at its prime for at least a decade.

in the vineyard : The Merlot for this single-vineyard wine comes from trellised vines grown in deep, red soils on the floor of the valley on the Klein Roosboom farm. The vineyard, established in 1991, produces no more than 6 tons per ha.

about the harvest: The grapes were harvested by hand in March at 25Â° Balling at full ripeness, when showing concentrated flavours of chocolate, mulberry and mint.

in the cellar : After one day of cold soaking, the must was fermented on the skins for eight days at 29Â°C until dry and left on the skins for two weeks to allow for extended maceration to soften the texture of the wine. A subtle extraction of tannin and a minimum handling of the skins after maceration were to ensure a soft and accessible palate despite an intensity of flavours.

The fermenting juice was mixed with the skins every two hours to impart an intensity of colour and flavour. Fermentation took place in stainless steel Disio tanks from Italy. Maximum fruit, colour and tannin extraction was made possible through continuous computer-regulated pump-over cycles and automatic temperature regulation. Winemaker Martin Moore opts for short but frequent pumping over and gentle pressing to limit the extraction of harsh tannins as much as possible. The fermenting juice was kept in closed, oxygen-poor tanks, while the skins remained fully immersed during the entire fermentation and maceration period. After malolactic fermentation, the wine was matured for 24 months in tight-grained new French oak, before bottling.

Durbanville Hills Wine

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