wine.co.za
easiest way to buy wine

Durbanville Hills Luipaardsberg Merlot Reserve 2003

2007 Michelangelo International Wine Awards - Gold
2007 International Wine Challenge â€“ Commended
Veritas 2006 - Double Gold
Veritas 2005 - Bronze
Colour: Dark red.
Bouquet: Abundant fruit flavours rounded off by oak spices and vanillins against a backdrop of mint.
Taste: Intense, full- bodied with cherry and mulberry flavours rounded off by a good acidity and a full tannic structure

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 :** 14.42 % vol **rs :** 2.9 g/l **pH :** 3.54 **ta :** 5.98 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle

2007 Michelangelo International Wine Awards - Gold
2007 International Wine Challenge â€“ Commended
Veritas 2006 - Double Gold
Veritas 2005 - Bronze

ageing : Although it can be drunk now the wine needs time to develop to its full potential.

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

about the harvest: The grapes were harvested fully ripe by hand at 25Â° Balling in March, when showing concentrated flavours of 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 the 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 from the skins was made possible through continuous computer-regulated pump-over cycles and automatic temperature regulation. 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

Durbanville
021 558 1300
www.durbanvillehills.co.za