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Durbanville Hills Cabernet Sauvignon 2003

Veritas 2006 - Silver
International Wine & Spirit Competition 2006 - Bronze
Veritas 2005 - Silver
Colour: Intense ruby red.
Bouquet: Aromas of fresh berry and grass with shades of green olive and very attractive vanilla spices.
Taste: On palate it is compact, with a solid structure still closed with a good tannic backbone.

Robust enough to stand up to all richly flavoured dishes and cheeses, it is also a delight on its own.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : alc : 13.06 % vol rs : 2.00 g/l pH : 3.66 ta : 6.10 g/l
type : Red wooded
pack : Bottle

Veritas 2006 - Silver
International Wine & Spirit Competition 2006 - Bronze
Veritas 2005 - Silver

in the vineyard : Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills together with Distell to promote the regional individuality of this prime wine growing area, characterised by hills. Just 10 kms from the cold Atlantic Ocean, it boasts a temperate climate with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. They are dryland vineyards, encouraging a process of natural selection. In addition, a meticulous crop control is applied to further limit yields and promote concentration of varietal flavour.

The vineyards
The grapes were sourced from a variety of low-yield vineyards, situated 250 m above sea-level, established between 1985 and 1990 and planted in deep, dark red soils. The yield averaged out at six to nine tons per hectare.

about the harvest: The grapes were hand harvested between 24Â° and 25Â° Balling.

in the cellar : Each vineyard was separately vinified. 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. 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. 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 12 months in a combination of new (40%) , second-fill (30%) and third fill 30% French oak.

Durbanville Hills Wine
Durbanville
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