

Durbanville Hills Pinotage 2003

Veritas 2005 - Bronze

Colour: Concentrated ruby crimson in colour.

Bouquet: On the nose it delivers a rich, fragrant bouquet of mixed dried fruit and floral potpourri.

Taste: Hints of strawberry, banana and truffle flavours come through onto the palate, leaving a lingering trace of strawberry.

The winemaker suggests serving this wine with pasta, pizza, roast leg, bobotie or even chocolate.

variety : Pinotage | 100% Pinotage

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 3.8 g/l pH : 3.62 ta : 5.5 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 Maastricht.

about the harvest: The grapes 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 9 months in small oak, using a combination of new and second-fill French oak.



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Durbanville

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