

Durbanville Hills Caapmans Cabernet Sauvignon/Merlot 2001

Veritas 2007 - Bronze

Veritas 2006 - Bronze

International Wine & Spirit Competition 2006 - Bronze

Michelangelo Awards 2006 - Gold Medal

Veritas 2005 - Silver

Colour: Deep ruby.

Bouquet: Aromas of oak-laced dark chocolate with tobacco and butterscotch.

Taste: A full-bodied wine, rich and fruity with a well balanced acid to tannin ratio and a lingering aftertaste.

He suggests enjoying it with robust red meat and game dishes.

variety : Cabernet Sauvignon | 64% Cabernet Sauvignon, 36% Merlot

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 13.77 % vol rs : 1.8 g/l pH : 3.71 ta : 5.9 g/l

type : Red wooded

pack : Bottle

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ageing : The wine will reach its full potential in the next two years.

in the vineyard : The wine takes its name from Caapmans, a generic term for several tribes of indigenous herders who roamed from the West Coast inland to the hills of Durbanville before the outbreak of smallpox in 1713.

The first blended wine to be launched under the Durbanville Hills range, its development was prompted by the international demand for Cabernet-based blends, as well as the suitability of terroir for this varietal. This wine is made from a blend of Cabernet Sauvignon (64%) and Merlot (36%).

about the harvest: The Cabernet Sauvignon grapes for this wine were sourced from a north-east facing, low-yield vineyard (6 to 9 tons per hectare), established in 1990 and planted in deep, dark red soils at around 250 m above sea-level.

The Merlot was picked from two north-east facing vineyards on the valley floor, located about 200 m above sea level and planted in deep red soils. The vineyards, established in 1991, produced no more than 9 tons per ha.

The Cabernet Sauvignon was harvested by hand between 25Â° and 26Â° Balling in March, as well as the Merlot which was harvested by hand at 27Â° 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 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, 90% of the wine from each variety was matured separately for 24 months in tight-grained new French oak, and blended before bottling where after it was matured in the bottle for a further six months.

Durbanville Hills Wine

Durbanville

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