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Durbanville Hills Pinotage 2004

Veritas 2006 - Silver
Colour: Dark red with purple edge.
Nose: Sweet, fruity ripe berry aromas with faint vanilla in the background.
Taste: Full-bodied rich in character with harmonious fruit acid balance and a slight tannic finish.

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 : 14.56 % vol rs : 2.0 g/l pH : 3.67 ta : 6.0 g/l va : 0.55 g/l so2 : 80 mg/l fso2 : 55 mg/l
type : Red style : Dry wooded
pack : Bottle closure : Cork

Veritas 2006 - Silver

in the vineyard : The grapes for this wine were selected from two 15-year-old vineyards, located on the sunny, north-facing vineyards of Maastrict.

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 12 months in small oak, using a combination of new and second-fill French oak.

Durbanville Hills Wine

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