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Durbanville Hills Pinotage 2005

Veritas 2007 - Bronze
2007 International Wine Challenge â€“ Commended
Colour: Dark ruby.
Bouquet: Ripe berry aromas with dark chocolate and faint vanilla in the background.
Taste: Full-bodied rich in character with harmonious fruit acid balance and a slight tannic finish.

variety : Pinotage | 100% Pinotage
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : alc : 14.2 % vol rs : 1.5 g/l pH : 3.39 ta : 6.3 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 16-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

Durbanville

021 558 1300

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