

Durbanville Hills Bastion 2005

Veritas 2007 - Bronze

Colour: Ruby red

Bouquet: Berries and prunes with spicy, smoky undertones.

Taste: A medium-bodied wine with a soft and languid mouth feel and a lingering fruity.

The winemaker recommends serving this with robust dishes such as game poultry, smoked dishes such as cassler and sausage, venison and red meats.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

winery : Durbanville Hills Wine

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.58 % vol rs : 12.2 g/l pH : 3.44 ta : 6.3 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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in the vineyard : The unique character of this wine lies in the influence of the different vineyards from which the grapes were sourced. The grapes were selected from various north-east facing, low-yield vineyards, mostly located around 250 m above sea level and grown in deep red soils with good water retention properties. The Cabernet Sauvignon was sourced from the centre valley's medium high slopes whilst the Shiraz block is on a slightly higher location where the wind helps to control the vigorous growth so typical of this variety.

Bastion

The oldest surviving building in South Africa is the Castle in Cape Town, built over a 13 year period between 1666 and 1679 to replace the small clay fort built by the first commander, Jan van Riebeeck (who was also the country's first winemaker). The pentagonal fortification boasts five bastions from where crossfire could protect the maritime replenishment station and its inhabitants. These bastions inspired the architects designing the Durbanville Hills Winery to equip the building with its own stone-built bastion that acts as a viewing point for an uninterrupted panorama of Table Bay against the backdrop of Table Mountain.

about the harvest: The Shiraz grapes were picked in late February before shrivelling set in, when the tannins and fruit had reached optimum ripeness. The Cabernet Sauvignon was picked three weeks later at full ripeness. Picking was done by hand to ensure a selection of only the best in the vineyard.



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021 558 1300

www.durbanvillehills.co.za