

Durbanville Hills Luipaardsberg Merlot Reserve 2005

Veritas 2007 - Bronze

Colour: Ruby red.

Bouquet: Rich fruit, subtle cherries and oak spices.

Taste: Easy drinking well-balanced clean soft fruit with oaky backup and gentle tannins.

The wine is the ideal partner to osso bucco and other veal and red meat casseroles.

variety : Merlot | 100% Merlot

winery : Durbanville Hills Wine

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.06 % vol rs : 2.0 g/l pH : 3.37 ta : 6.3 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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ageing : Although it can be drunk now the wine needs time to develop to its full potential.

in the vineyard : The grapes for this single-vineyard wine were sourced from trellised vines grown in deep, red soils on the floor of the valley of the Klein Roosboom farm. The vineyard, established in 1991, produces no more than 6 tons per hectare.

about the harvest: The grapes were harvested fully ripe by hand at 25Â° Balling in March, when showing concentrated flavours of mulberry and mint.



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Durbanville

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