

Durbanville Hills Caapmans Cabernet Sauvignon/Merlot 2005

Colour: Deep red.

Bouquet: Wild berry mingled with chocolate and mocha, and soft oak vanillins in the background.

Taste: It is recommended to leave the wine to age, to allow its flavours to come to the fore.

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

variety : Cabernet Sauvignon | 62% Cabernet Sauvignon, 38% Merlot

winery : Durbanville Hills Wine

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 12.71 % vol rs : 1.9 g/l pH : 3.36 ta : 6.1 g/l

type : Red wooded

pack : Bottle **closure :** Cork

ageing : It is recommended to leave the wine to age, to allow its flavours to come to the fore.

in the vineyard : The wine is named for the Caapmans, a loosely knit group of herder tribes the early settlers encountered grazing their cattle along the Cape's West Coast and inland, around the hills of Durbanville. It is made from 62% Cabernet Sauvignon and 38% Merlot.

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 metres above sea-level. The grapes were hand harvested in March at 25° to 26° Balling.

The Merlot was picked from two north-east facing vineyards on the valley floor, located about 200 metres above sea level and planted in deep red soils. The vineyards, established in 1991, produced no more than 9 tons per ha. They were hand harvested in March at 27° Balling.



Durbanville Hills Wine

Durbanville

021 558 1300

www.durbanvillehills.co.za