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Durbanville Hills Cabernet Sauvignon 2006

Colour: Intense ruby red.
Bouquet: Displays aromas of fresh berries and cool climate elegance, complemented by attractive vanilla spices.
Taste: Compact with a solid structure still closed with a good tannic backbone.

Robust enough to stand up to all richly flavoured dishes and cheeses, it is also a delight on its own.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Durbanville Hills Wine
winemaker : Martin Moore & Louw Engelbrecht
wine of origin : Coastal
analysis : **alc :** 13.7 % vol **rs :** 3.1 g/l **pH :** 3.69 **ta :** 6.2 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills together with Distell to promote the regional individuality of this prime wine growing area, characterised by hills. Just 10 kms from the cold Atlantic Ocean, it boasts a temperate climate with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. Meticulous crop control applied to these vineyards further limits yields and promotes concentration of varietal flavour, encouraging a process of natural selection.

The vineyards
The grapes for this wine were sourced from a variety of low-yielding vineyards (between 6 and 9 tons per hectare), established between 1985 and 1990 and planted in deep, dark red soils at around 250 metres above sea-level. All the vines were grafted on Phylloxera resistant rootstocks and trellised on different trellising systems. Pest and disease control was implemented according to South African IPW standards.

about the harvest: The grapes were hand harvested between 24° and 25° Balling.

in the cellar : Each vineyard was separately vinified. After one day of cold soaking, the must was fermented on the skins for eight days at 28° C until dry and left on the skins for up to a week to allow for extended maceration to soften the texture of the wine. The fermenting juice was mixed with the skins every two hours during active fermentation, to extract intensity of colour and flavour. Fermentation took place in stainless steel Dizio tanks from Italy, these tanks ensures maximum fruit, colour and tannin extraction from the skins through continuous computer-regulated pump-over cycles. After malolactic fermentation was completed, the wine was matured for 12 months in a combination of new (20%), second-fill (30%) and third fill 50% French oak.

Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Durbanville Hills Wine

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