

## Durbanville Hills Luipaardsberg Merlot 2006

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### 2008 Veritas Awards - Silver Medal

The name of this wine derives from the earliest description of the hills of Durbanville. To the 17th century Dutch settlers the indigenous flora with its gold and dark green spots set against the slopes, recalled the exotic-looking leopard they encountered after arriving at the Cape.

**Colour:** Ruby red.

**Bouquet:** Rich fruit, subtle cherries and oak spices.

**Taste:** A rich and full-bodied wine with soft tannins and berry flavours balanced with a slight mintiness and oak.

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

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**variety :** Merlot | 100% Merlot

**winery :** Durbanville Hills Wine

**winemaker :** Louw Engelbrecht

**wine of origin :** Coastal

**analysis :** alc : 13.58 % vol   rs : 2.5 g/l   pH : 3.4   ta : 6.5 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 25° Balling in March, when showing concentrated flavours of mulberry and mint.

**in the cellar :** The fermenting juice was mixed with the skins every two hours to impart an intensity of colour and flavour. Fermentation took place in stainless steel Dizio tanks from Italy. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous computerregulated pump-over cycles and automatic temperature regulation. The fermenting juice was kept in closed, oxygen-poor tanks, while the skins remained fully immersed during the entire fermentation and maceration period. After malolactic fermentation, the wine was matured for 20 months in tight-grained new French oak, before bottling.



### Durbanville Hills Wine

Durbanville

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