

Durbanville Hills Caapmans Cabernet Sauvignon/Merlot 2006

2008 Veritas Awards - Silver Medal

Colour: Deep red.

Bouquet: Blackberry and mulberry with dark chocolate and mocha followed by oak spices.

Taste: Rich, full-bodied wine with firm tannins and an abundance of fruit. Mocha and dark chocolate balanced with vanilla oak.

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

variety : Cabernet Sauvignon | 83% Cabernet Sauvignon, 17% Merlot.

winery : Durbanville Hills Wine

winemaker : Louw Engelbrecht

wine of origin :

analysis : alc : 13.67 % vol rs : 1.8 g/l pH : 3.5 ta : 6.3 g/l

type : Red wooded

pack : Bottle size : 0 closure : Cork

2008 Veritas Awards - Silver Medal

2021 Veritas Awards double gold

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 83% Cabernet Sauvignon and 17% 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.

in the cellar : Each vineyard was separately vinified. After one day of cold soaking, the must was fermented on the skins for six days at 28° C until dry and left on the skins for two weeks to allow for extended maceration to soften the texture of the wine. 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 computer-regulated 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 from each variety was matured separately for 20 months in tight-grained new French oak, and blended before bottling where after it was matured in the bottle for a further six months.



Durbanville Hills Wine

Durbanville

021 558 1300

www.durbanvillehills.co.za

