

Durbanville Hills Caapmans Cabernet Sauvignon/Merlot 2007

Colour: Deep red.

Bouquet: Made in a classic style with cedar, black berries, mulberry and blackcurrants.

Taste: Rich, full-bodied wine with firm tannins and an abundance of fruit following through from the nose. Mocha and dark chocolate balanced with vanilla oak and a lingering palate with classic tomato cocktail descriptors.

Serve with robust red meat and game dishes.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 47% Merlot.

winery : Durbanville Hills Wine

winemaker : Martine Moore with Wilhelm Coetzee

wine of origin : Coastal

analysis : alc : 13.34 % vol rs : 3.6 g/l pH : 3.53 ta : 6.3 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 Cabernet Sauvignon grapes 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 Merlot grapes were sourced from a north-east facing vineyard 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.

about the harvest: The Cabernet Sauvignon grapes were hand harvested in March at 25° to 26° Balling.

The Merlot grapes were hand-harvested in March at 27° Balling.

in the cellar : Each cultivar was separately vinified. After 24 hours of cold soaking, the must was fermented on the skins (between 26° and 28° C) in closed, specially designed auto fermenters until dry. During this period the maximum fruit, colour and tannin extraction from the skins was made possible through very soft, continuous timer-regulated pump-over cycles. To soften the texture, the wine was left on the skins for two weeks after the fermentation period. Controlled malolactic fermentation took place in tank after which the wine was matured for 24 months in tight-grained new French oak, and blended before bottling where after it was matured in the bottle for a further six months.

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.



Durbanville Hills Wine

Durbanville

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