

Durbanville Hills Shiraz 2009

Colour: Deep red colour.

Bouquet: Toasty and smoky with spicy pepper and cloves combining well with the vanilla on the nose.

Taste: Fruit and spice combines well on the palate with notes of vanilla and sweet wood.

The winemaker recommends serving the wine with lamb neck potjie, waterblommetjie stew, pepper steak, venison pie and roast duck.

variety : Shiraz | 100% Shiraz

winery : Durbanville Hills Wine

winemaker : Martin Moore with Wilhelm Coetzee

wine of origin : Coastal

analysis : alc : 13.87 % vol rs : 2.9 g/l pH : 3.61 ta : 6 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

Veritas Wine Awards 2012 - Bronze

in the vineyard : The vineyards (vineyard consultant: Johan Pienaar)

The unique character of this wine lies in the influence of the different vineyards from which the grapes were sourced. The grapes were sourced from various low yield vineyards, established between 1985 and 1990 and planted in deep, dark red soils at around 250 m 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 from mib to end of March, just before shrivelling set in, when the tannins and fruit had reached optimum ripeness.

in the cellar : 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-overcycles. To soften the texture, the wine was left on the skins for one week after the fermentation period. Controlled malolactic fermentation took place in tank after which the Shiraz was matured for 12 months in 300 litre barrels, using a combination of 10% new, 20% second and 50% third-fill French oak with 20% matured in stainless steel tanks.



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Durbanville

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