wine.co.za
easiest way to buy wine

Durbanville Hills Cabernet Sauvignon 1999

â€œA bold wine, in which the melange of natural fruits, berries, and spices unashamedly dominate the wood. The result is a unique expression of the varietal character of Cabernet Sauvignon - such a bold and balanced wine, not even the inherent dominance of new French and American oak maturation could subdue its character. This Cabernet is made in an unusual, yet elegant, full-bodied style. On the nose it displays clean fruit aromas of wild berries, plum and strawberries, with hints of cinnamon and cassis. These flavours open up and fill the mouth to the brim, beaming with plumpness on a subtle wood aroma.



variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 12.5 % vol **rs :** 1.4 g/l **pH :** 3.87 **ta :** 5.4 g/l **va :** 0.66 g/l
type : Red
pack : Bottle

Bronze Veritas 2000 Award

ageing : It will age well for up to ten years.

in the vineyard : The mirroring slopes created by the opposing hills of Durbanville resulted in this 100% Cabernet Sauvignon wine. The grapes for the wine were selected from two such opposite-lying vineyards at Klein Roosboom and Hooge Bergs Vallei.

about the harvest: They were picked by hand at optimum ripeness at 25Â° Balling at the beginning of April 1999.

in the cellar : The must was fermented on the skins for seven days until dry, and kept on the skins for four weeks to allow extended maceration. Fermentation took place in stainless steel Disio tanks from Italy. This cutting-edge technology allows maximum fruit, colour and tannin extraction from the skins through continuous computer-regulated pump-over cycles. The fermenting juice was kept in closed, oxygen-poor tanks, whilst the skins remained fully immersed during the entire fermentation and maceration period. After malolactic fermentation, the wine was matured for 12 months - 50% in new French oak barrels, 5% in new American oak barrels and 45% in second-fill French oak barrels. Only 300-litre barrels were used.

Durbanville Hills Wine

Durbanville
021 558 1300
www.durbanvillehills.co.za