wine.co.za
easiest way to buy wine

Durbanville Hills Pinotage 1999

"This wine displays natural sweetness because of the sheer abundance of fruit. Its singular nose, characteristic of a Pinotage bred in South Africas cool regions, promises a rich, fragrant bouquet. It is a broad wine that displays a unique interpretation of Pinotage fruit. It is a wine that is well balanced and filled with the full-ripe characters of heavy-weight Pinotages. Its unmistakable elegance is a result of the varietals Pinot Noir lineage. It displays a nose of mixed dried fruit and floral potpourri reminiscent of its delicate Pinot Noir parent, with hints of strawberry, banana and truffle flavours that carry through to a mouth-gripping, lingering strawberry taste on the palate.â€



variety : Pinotage | 100% Pinotage
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 4.02 **ta :** 5.5 g/l **va :** 0.72 g/l
type : Red
pack : Bottle

in the vineyard : The grapes for this 100% Pinotage wine were selected from two 15 year old vineyards.

about the harvest: They were picked by hand at optimum ripeness at between 24Â° and 27Â° Balling, from mid to the end of April 1999, on the sunny, north-facing vineyards of Maastrict.

in the cellar : The must was fermented on the skins for seven days until dry. 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 period. The skins were removed from the juice immediately after the wine was fermented dry. After malolactic fermentation, the wine was matured for 12 months - 42% in new French oak barrels, 53% in second-fill French oak barrels and 5% in new American oak. Only 300-litre barrels were used.

Durbanville Hills Wine

Durbanville
021 558 1300
www.durbanvillehills.co.za