

Durbanville Hills Shiraz 1999

Comment from winemaker Martin Moore: "An unpredictable wine full of surprises - a wine of contrasts. On release, this wine exhilarates with its great promise, discernible already in the nose of black pepper flavours that will come out at galloping speed in six months time. The wine displays an early nose of shy, black peppery spice, molasses, liquorice and sweet red berries. As these complex flavours are delicately swept across the palate, they gather the intensified spice-oak flavour towards a rewarding and lingering finish."

variety : Shiraz | 100% Shiraz

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.88 ta : 5.5 g/l va : 0.56 g/l

type : Red

pack : Bottle

in the vineyard : Beyond the unique character of this 100% Shiraz wine lies the influence of the diverse slopes presented by the hills of Durbanville. The grapes for this wine were selected from two distinctly different vineyards.

about the harvest: They were picked by hand at optimum ripeness at 24° Balling - in early March 1999 on the sunny north-facing vineyards of Hooggelegen.

in the cellar : The must was fermented on the skins for seven days until dry, and kept on the skins for three 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, 34% in second-fill French oak and 16% in new American oak barrels. Only 300-litre barrels were used.



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Durbanville

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