

Durbanville Hills Merlot Rosé 2012

Colour: Inviting pomegranate.

Nose: Hints of raspberries dusted by rose petals.

Taste: Refreshing and light-bodied wine with fresh summer berries on the palate.

Enjoy this versatile wine in summer with mezza platters, salads, light chicken and tuna dishes.

variety : Merlot | 100% Merlot

winery : Durbanville Hills Cellar

winemaker : Martin Moore and Gunther Kellerman

wine of origin : Durbanville

analysis : alc : 13.58 % vol rs : 3.8 g/l pH : 3.45 ta : 21.4 g/l

type : Rose style : Dry body : Light

pack : Bottle closure : Screwcap

Veritas Wine Awards 2012 - Silver Medal

in the vineyard :

Background

Nine leading vineyard owners in the Durbanville district joined forces with Distell to create Durbanville Hills with the aim of promoting the regional individuality of this prime winegrowing area. The striking Durbanville Hills cellar sits on the side of a series of rolling hills with magnificent views of Table Mountain and Table Bay - the very geography that lies at the heart of what makes the wines so unique. The Durbanville ward is officially considered

one of the Cape's two coolest wine regions, thanks to the sea breezes that drift inland from False Bay and Table Bay and the late afternoon mists that bathe the slopes. These conditions are ideal for the slow ripening of the grapes, allowing them to develop their full-flavoured, intense character. Grapes are sourced only from the shareholder-growers, all of whom farm within the limited appellation of Durbanville. Meticulous crop control limits yields and promotes concentration of varietal flavour. Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of waste water back to irrigation quality. In all its vineyards the growing practices prescribed by IPW (Integrated Production of Wine) are followed. These are designed to sustain natural resources. In addition, the members protect on their farms 210 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The vineyards (vineyard consultant: Drikus Heyns)

The grapes for this wine were selected from a single vineyard on a low-lying, south-facing slope. It was chosen for the exceptional structure and flavour the grapes impart to the wine. The soil moisture levels of this particular vineyard ensure small berries with an excellent skin-to-fruit ratio providing an intense colour and flavour spectrum.

about the harvest: The Merlot grapes were harvested by hand at 21° - 23° Balling during February.

in the cellar : The grapes were allowed four hours of skin contact where after the free-run juice was drained to the settling tank. Over a two-day period the juice was allowed to settle until clear. After racking, fermentation took place in temperature-controlled stainless steel tanks over a two-week period.



Durbanville Hills Cellar

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