

Durbanville Hills Vineyard Selection Caapmans Cabernet Sauvignon / Merlot 2009

Colour: Deep red

Nose: Rich ripe dark fruit in the nose supported by hints of mint, mulberry and mocha flavours and well integrated oak.

Taste: Rich, full-bodied wine with firm tannins and an abundance of fruit following through from the nose. Mocha and dark chocolate balanced with well integrated oak and a lingering palate.

Serve with roast leg of lamb with rosemary and garlic, slow braised lamb shank and beef Wellington.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Durbanville Hills Wine

winemaker : Martine Moore with Wilhelm Coetzee

wine of origin :

analysis : alc : 15.22 % vol rs : 3.2 g/l pH : 3.6 ta : 6.5 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

Old Mutual Trophy Wine Show 2012 - Bronze

Decanter World Wine Awards 2012 - Commended

ageing : It is recommended to leave the wine to age to allow its flavours to come to the fore.

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 wine-growing 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 wine is named after the Caapmans, a loosely knit group of herder tribes the early settlers encountered grazing their cattle along the Cape's West Coast and inland, around the hills of Durbanville.

The vineyards (vineyard consultant: Drikus Heyns)

The Cabernet Sauvignon grapes were sourced from a north-east facing, low-yielding vineyard (6 to 9 tons per hectare), established in 1990 and planted in deep, dark red soils at around 250 metres above sea-level. The grapes were hand harvested in March at 25° to 26° Balling. The Merlot grapes were hand-harvested in March at 25.5° Balling from a north-east facing vineyard on the valley floor, located about 200 metres above sea level and planted in deep red soils. The vineyards, established in 1991, produced no more than 9 tons per ha.



about the harvest: The Cabernet Sauvignon grapes were sourced from a north-east facing, low-yield vineyard (6 to 9 tons per hectare). The grapes were hand harvested in March at 25° to 26° Balling. The Merlot grapes were hand-harvested in March at 27° Balling from a north-east facing vineyard on the valley floor, located about 200 metres above sea level.

in the cellar : Each cultivar was separately vinified. After 24 hours of cold soaking, the must was fermented on the skins (between 26°C 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-over cycles. To soften the texture, the wine was left on the skins for two weeks after the fermentation period. Controlled malolactic fermentation took place in tank after which the wine was matured for 24 months in tight-grained new French oak, and blended before bottling where after it was matured in the bottle for a further six months.

Durbanville Hills Wine

Durbanville

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