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# Durbanville Hills Cabernet Sauvignon 2011




Colour: Intense ruby red
Nose: Dark ripe berry fruit and prunes with hints of mint chocolate, vanilla and sweet cedar wood.
Taste: An elegant, rich and soft style Cabernet Sauvignon with dark berry fruit and prunes balanced by silky tannins and well integrated wood.

Enjoy served with rosemary infused leg of lamb, Chateaubriand and roast turkey. Also enjoy able with a young Camembert or a matured Gouda.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon
**winery :** Durbanville Hills Wine
**winemaker :** Martin Moore & Wilhelm Coetzee
**wine of origin :**
**analysis :** **alc :** 14.10 % vol **rs :** 2.0 g/l **pH :** 3.68 **ta :** 5.9 g/l
**type :** Red **style :** Dry **wooded**
**pack :** Bottle **size :** 0 **closure :** Cork

2013 Veritas Wine Awards - Bronze 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 proudly atop 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 and intense character. Grapes are sourced only from the shareholder growers, all of whom farm within the limited appellation of Durbanville. Meticulous crop control applied to these vineyards further limits yields and promotes concentration of varietal flavour, encouraging a process of natural selection. Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices includes the maintaining of the International Environmental Standard ISO 140001, treating of waste water back to irrigation quality and all vineyards subscribing to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. In addition the farmers protect 220ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The Vineyards - vineyard consultant: Drikus Heyns)
The grapes for this wine were sourced from a variety of low-yielding vineyards (between 6 and 9 tons per hectare), established between 1985 and 1990 and planted in deep, dark red soils at around 250 metres above sea-level. All the vines were grafted on Phylloxera resistant rootstocks and trellised on different trellising systems. Pest and disease control was implemented according to South African IPW standards.

**about the harvest:** The grapes were hand harvested between 24° and 25° Balling.

**in the cellar :** Each vineyard was vinified separately. After 24 hours of cold soaking, the must was fermented on the skins (between 26° 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 one week after the fermentation period. Controlled malolactic fermentation took place in tank after which the Cabernet Sauvignon was oak matured for 12

months using predominantly French oak, utilising a small percentage new oak together with older wood as well as wood alternatives. This is done to prevent over wooding thus preserving the elegance of our cool climate fruit.

## Durbanville Hills Wine

Durbanville

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