

Durbanville Hills Shiraz 2012

Colour: Ruby red.

Nose: Sweet ripe dark fruit, white pepper, sweet spice, hints of cigar box and well integrated wood.

Taste: Sweet fruit, white pepper and sweet spice combines well on the palate with soft tannins and a mouth-watering finish.

Serve with with beef in a peanut, coconut and chili sauce, Moroccan lamb, barbequed tuna steaks or kudu fillet and chili con carne.

variety : Shiraz | 100% Shiraz

winery : Durbanville Hills Cellar

winemaker : Martin Moore with Wilhelm Coetzee

wine of origin : Durbanville

analysis : alc : 13.99 % vol rs : 1.8 g/l pH : 3.6 ta : 5.8 g/l

type : Red **style** : Dry **taste** : Fragrant **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

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 considered one of the Cape's 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 canopy management promotes concentration of varietal flavour and colour. Cellar master 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: Henk van Graan)

The unique character of this wine lies in the influence of the different vineyards from which the grapes were sourced. The grapes were selected from various low yield vineyards, established between 1985 and 1990 and planted in deep, dark red soils at around 250 m 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 from mid to end of March, just before shrivelling set in, when the tannins and fruit had reached optimum ripeness.

in the cellar : 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-overcycles. 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 Shiraz was oak matured for 12 months using predominantly French oak, utilizing a small percentage new oak together with older wood as well as wood alternatives. This is done to prevent over wooding and by doing so preserving the elegance of our cool climate fruit.

Durbanville Hills Cellar

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