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Durbanville Hills Merlot Dry Rosé 2016

Colour: Grapefruit.
Nose: Hints of raspberries and strawberries dusted with rose petals.
Taste: Refreshing and light-bodied with an abundance of fresh summer berries on the palate.

Enjoy on its own or served with baked ham with a berry glaze,chunky fish soups and stews,antipasti, mildly dressed salads and Peking duck



variety : Merlot | 100% Merlot
winery : Durbanville Hills Wine
winemaker : Martin Moore and Kobus Gerber
wine of origin : Durbanville
analysis : **alc :** 14.21 % vol **rs :** 1.1 g/l **pH :** 3.22 **ta :** 5.6 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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 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, 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.

Cellar master 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 320 ha of endangered Renosterveld.

in the vineyard : The vineyards (vineyard consultant: Henk van Graan)
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 22° - 23° Balling during March.

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 Wine

Durbanville
021 558 1300
www.durbanvillehills.co.za