

Durbanville Hills Shiraz 2000

Michelangelo International Wine Award 2002 - Silver
The International Wine & Spirit Competition 2002 - Silver
The South African Trophy Wine Show 2002 - Bronze

This wine exhibits a rich, deep and highly concentrated red colour. Winemaker Martin Moore describes it as having an exotic aroma of black pepper, violets and plum, laced with smoky wood carried through on the palate. Its soft texture and ripe flavours are concentrated and spicy and end in an aftertaste of black pepper.

variety : Shiraz | 100% Shiraz

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 1.5 g/l pH : 3.87 ta : 5.4 g/l

type : Red

pack : Bottle

Veritas 2002 - Silver

Michelangelo International Wine Award 2002 - Silver

The International Wine & Spirit Competition 2002 - Silver

The South African Trophy Wine Show 2002 - Bronze

Veritas 2001 - Gold



in the vineyard : Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills together with Distell to promote the regional individuality of this prime wine growing area, punctuated by hills. Just 10 kms from the cold Atlantic Ocean, it boasts a temperate climate with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. They are dryland vineyards, encouraging a process of natural selection. In addition, a meticulous crop control is applied to further limit yields and promote concentration of varietal flavour.

Winemaker Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

The vineyards

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 north-east facing, low-yield vineyards, mostly located around 250 metres above sea level and grown in deep red soils with good water retention properties.

Vineyard practices were adjusted from previous years to make for lower yields and concentrated flavours. Yields averaged at 9 tons per hectare.

about the harvest: The grapes were hand harvested in late February at 26° Balling, just before shrivelling set in, when the tannins and fruit had reached optimum ripeness.

in the cellar : After one day's cold maceration, the grapes were fermented over eight days at 29°C and left on the skins for two weeks to allow extended maceration. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous computer-regulated pump-over cycles. The fermenting juice was kept in oxygen-poor tanks, which remained closed, whilst the skins remained fully immersed during the entire fermentation and maceration period. After malolactic

fermentation, the wine was matured for 12 months in small wood, with 17% in new French oak, 23% in new American oak and 63% in a combination of French and American second and third-fill wood. Just 7% of the total blend was unwooded.

Durbanville Hills Wine

Durbanville

021 558 1300

www.durbanvillehills.co.za

