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Durbanville Hills Cabernet Sauvignon 2015



Colour: Dark ruby with bright red rim
Nose: Aromas of dark fruits including ripe berries, cherries and sweet cinnamon with well integrated wood and hints of leather.
Taste: An elegant, full bodied wine with sweet berry fruits on the palate, balanced by grippy tannins and exceptional wood structure.

Serve with plainly grilled lazy aged steak, Chateaubriand, roast leg of lamb with rosemary, or pair with Cheddar and Emmental cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Durbanville Hills Wine
winemaker : Martin Moore & Wilhelm Coetzee
wine of origin : Durbanville
analysis : **alc :** 13.38 % vol **rs :** 2.2 g/l **pH :** 3.59 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

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 proudly atop a series of rolling hills with magnificent views of Table Mountain and Table Bay - the very geography that lies at the heart ofwhat 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 ISO140001, 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. Inaddition the farmers protect 320ha of endangered Renosterveld as part of the Biodiversity WineInitiative (BWI).

in the vineyard : 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

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