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Durbanville Hills Pinotage 2000



Michelangelo International Wine Award 2002 - Gold
Moore describes the wine as well balanced, exhibiting the full-ripe characters of heavyweight Pinotages but with an unmistakable elegance that is a result of the varietals Pinot Noir lineage. On the nose it delivers a rich, fragrant bouquet of mixed dried fruit and floral potpourri, reminiscent of its delicate Pinot Noir parent. Hints of strawberry, banana and truffle flavours come through onto the palate, leving a lingering trace of strawberry.

variety : Pinotage | 100% Pinotage
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 14.16 % vol **rs :** 1.3 g/l **pH :** 3.92 **ta :** 5.3 g/l
type : Red
pack : Bottle

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in the vineyard : The grapes for this wine were selected from two 15 year old vineyards, located on the sunny, north-facing vineyards of Maastrict.

about the harvest: They grapes picked by hand at optimal physiological ripeness at between 24Â° and 27Â° Balling during the latter half of April.

in the cellar : The must was fermented on the skins for seven days until dry and left on the skins for three weeks to allow extended maceration. Fermentation took place in closed stainless steel tanks. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous computer-regulated pump-over cycles. The skins were removed from the juice immediately after the wine was fermented dry. After malolactic fermentation, the wine was matured for 12 months in small oak, using a combination of new and second-fill French oak and small quantities in new American Oak.

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