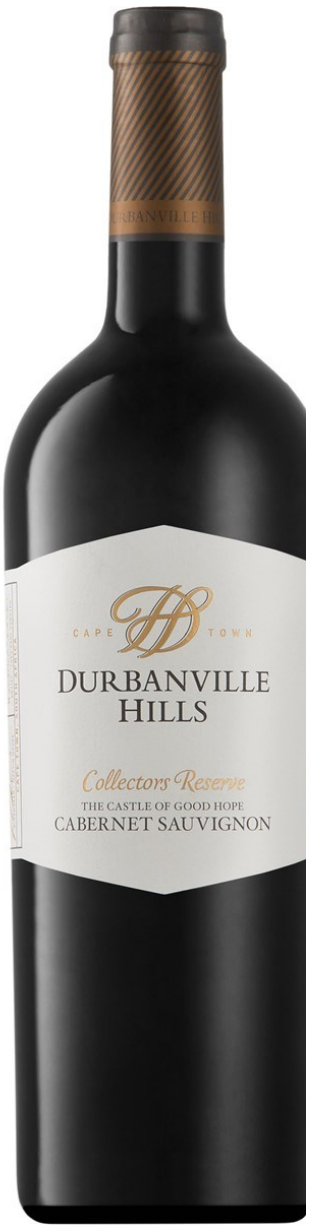
Durbanville Hills Collectors Reserve The Castle of Good Hope Cabernet Sauvignon 2016



Colour: Rich ruby red.
Nose: Mint, cedar, pencil shavings and hints of black currant.
Taste: Smooth, silky tannins, concentration of red fruit, leather, hints of spice.

Grilled red meat, Emmental, Cheddar, red Leicester.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Durbanville Hills Wine
winemaker : Martin Moore and Wilhelm Coetzee
wine of origin : Western Cape
analysis : **alc :** 13.88 % vol **rs :** 1.98 g/l **pH :** 3.78 **ta :** 5.75 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Inspired by Cape Town's radiant energy and creative demeanour, our new premium offering - The Collector's Reserve - is a unique range specially crafted by our winemakers using only the finest grapes from Cape Town's best vineyards. To truly connect the Winelands and City, we have handpicked prominent landmarks in Cape Town and commissioned a vibrant Capetonian artist - Theo Vorster - to impart his vision of these landmarks onto each bottle. This range has been designed as a collector's item for both wine and art lovers alike.

What's in a name: The Castle of Good Hope is a sturdy bastion fort that offered strategic views of the surrounding Table Bay landscape and Atlantic Ocean. Today, the fort stands as a testament to time: rich in heritage and attraction. Our Cabernet Sauvignon is named after the Castle of Good Hope, sharing not only its robust character and presence, but also its full-bodied profile, which is complemented by dark fruit flavours and a supple tannin structure

in the vineyard : The grape selection was made in a block on the lower foothills of the western side of the valley open to West coast. Exposure to the open westerly ocean ensures long daily exposure to the sun. High Diurnal variation is a known quality factor for the enhancement of colour and structure in Cabernet Sauvignon.

The soil varies in the block and is a combination of the red Hutton and yellow Clovelly forms with a fair amount of clay content for water retention. The specific spots were selected from clearly visible differences in the canopy density, for areas receiving more sunlight.

The shoots were allowed to sprawl in order to allow diffused sunlight on the bunches.

about the harvest: Grapes were hand-picked in 500kg fruit bins and delivered to the cellar.

in the cellar : The grapes were handled with minimum intervention, and de-stemmed over a sorting table into 15 ton fermenters. The must was left overnight then 10-15% of the juice was drained to concentrate body, flavour and aroma compounds of the final product.

The wine was fermented with a preferred yeast strain. On Cabernet Sauvignon it is important not to ferment dry on the skins because of the possibility of green, undesirable characteristics. The ferment was then pressed by means of a small hydraulic basket press that is worked manually. Fermentation was finished in the

tank followed by controlled malolactic fermentation. The wine was then taken to a combination new and second fill, extra tight grained French oak barrels for 14 months.

Durbanville Hills Wine

Durbanville

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