

Durbanville Hills Collectors Reserve High Noon Shiraz 2016

Colour: Deep ruby red.

Nose: Floral, black pepper, sweet red fruit, leather, hints of spice.

Taste: Layers of ripe red fruit, oriental spice, grippy tannins, oak spice on the finish.

Roast venison, beef and lamb with berry sauce, Moroccan lamb, rich casseroles, gruyere, smoked cheeses, pecorino.

variety : Shiraz | 100% Shiraz

winery : Durbanville Hills Wine

winemaker : Martin Moore and Wilhelm Coetzee

wine of origin : Western Cape

analysis : alc : 13.14 % vol rs : 1.57 g/l pH : 3.70 ta : 5.78 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: At high noon each day, a cannon sounds through the Mother City. The Noon Gun on Signal Hill was originally used to announce the arrival of ships in port with a thundering sound and the peppery smell of gunpowder in the air. The High Noon Shiraz announces its arrival with prominent notes of spice and pepper.

in the vineyard : The selected grapes came from an 18-year-old North-facing vineyard on the open western side of the valley with clear line of sight to the West coast. The loamy soil is of medium potential on weathered shale to prevent the vigorous growth typical of Shiraz. Selected leaf removal was done by hand to allow for sunlight penetration ensuring good fruit and colour.

As the block is fairly large, a program called "Fruitlook" was used to supply weekly multispectral satellite imagery with a normalised difference vegetation index. These images were used to identify differences in the vineyard canopy and assess the quality to find the best spots.

The spots were carefully monitored to ensure full ripeness before the typical start of shrivelling of the berries, which can lead to jammy flavour in the wine.

about the harvest: Hand-picked in 500kg fruit bins, the grapes were handled with minimum intervention and de-stemmed over a sorting table into 15 ton fermenters.

in the cellar : The must was left overnight and then 10-15% of the juice was drained to concentrate the body, flavour and aroma compounds of the final product. The wine was fermented with a preferred yeast strain and continuous timer-regular pump-over cycles, in combination with compressed air, were used to extract maximum fruit, colour and tannin. The wine was then matured in a combination of new and second fill, extra tight grained French oak barrels 14 months, with a small portion of American oak used.



Durbanville Hills Wine

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