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# Durbanville Hills Cabernet Sauvignon 2000

Winemaker Martin Moore describes this big and singular wine as "unorthodox in that its intense flavours remains untamed by wood". He says it offers a melange of fruits, berries and spices on the nose and palate.

Robust enough to stand up to all richly flavoured dishes and cheeses, it is also a delight on its own.




**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon
**winery :** Durbanville Hills Wine
**winemaker :** Martin Moore
**wine of origin :** Coastal
**analysis :** **alc :** 13.37 % vol **rs :** 1.3 g/l **pH :** 3.76 **ta :** 4.9 g/l
**type :** Red **wooded**
**pack :** Bottle

**in the vineyard :** The grapes for this wine were sourced from a variety of low-yield 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.

**about the harvest:** The grapes were hand harvested between 25Âº and 26Âº Balling.

**in the cellar :** Each vineyard was separately vinified. After one day of cold soaking, the must was fermented on the skins for eight days at 29ÂºC until dry and left on the skins for two weeks to allow for extended maceration to soften the texture of the wine. The fermenting juice was mixed with the skins every two hours to impart an intensity of colour and flavour. Fermentation took place in stainless steel Disio tanks from Italy. 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 closed, oxygen poor tanks, while the skins remained fully immersed during the entire fermentation and maceration period. After malolactic fermentation, the wine was matured for 12 months in a combination of new (40%) and second-fill (60%) French Oak.

## Durbanville Hills Wine

Durbanville
021 558 1300
www.durbanvillehills.co.za