

Durbanville Hills Collectors Reserve The Promenade Pinotage 2020

Prominent ripe, plump strawberry flavours and layers of darker mulberries and lingering cinnamon spice. A velvety smooth tannin structure pulls this multi-layered, full bodied wine into perfect harmony.

Enjoy with aubergine, mushroom, sundried tomato and cheese bake, beef sausage, tomato bredie and Coq au Vin.

variety : Pinotage | 100% Pinotage

winery : Durbanville Hills Wine

winemaker : Martin Moore, Wilhelm Coetzee

wine of origin : Western Cape

analysis : alc : 14.54 % vol rs : 1.22 g/l pH : 3.61 ta : 6.16 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2023 IWSC - Bronze

A leisurely stroll down the seafront promenade affords breathtaking panoramic views of Table Mountain and the Atlantic Ocean, a beautiful reminder that certain experiences should be savoured and enjoyed at a leisurely pace. The Pinotage rewards an unhurried approach with lingering complexity on both nose and palate.

in the cellar : Hand-picked in 500kg fruit bins, the grapes were handled with minimum intervention and de-stemmed over a sorting table into 15-ton fermenters. The must was left overnight and then 10-15% of its juice was drained to concentrate the body, flavour and aroma compounds of the final product. The wine was then 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 new and second fill, tight grained medium toasted French oak barrels for 14 months.



Durbanville Hills Wine

Durbanville

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