

Durbanville Hills Tangram Red Blend 2019

Colour: Dark ruby red

Aroma: A well-integrated bouquet of bramble, cassis, dark plums and mulberries. Tertiary wood characteristics of cigar box and cinnamon bring balance to the fruit-forward nose, while subtle hints of aniseed and oriental spice appear as the wine opens up.

Taste: A rich, dark, full-bodied wine with a strong tannin backbone that will age to perfection for at least two decades to come. On the palate, broody dark fruit, juicy dark plum, liquorice, and chocolate flavours with warm wood spices lingering on the finish.

Serve with slow braised oxtail, beef short rib and a hearty winter stew.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 17% Cabernet franc, 17% Malbec, 10% Merlot, 5% Petit Verdot

winery : Durbanville Hills Wine

winemaker : Wilhelm Coetzee, Martin Moore & Kobus Gerber

wine of origin : Durbanville

analysis : alc : 14.67 % vol rs : 1.69 g/l pH : 3.72 ta : 6.1 g/l

type : Red **style** : 0 **body** : Full **taste** : Fruity **wooded**

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

2023 Red Blends Challenge - Gold

ageing : For optimum enjoyment, decant at least one hour before consumption and serve at 15 and 18 °C. If stored in optimal conditions, the wine will last beyond a decade.

Tangram is a Chinese geometrical seven-piece puzzle which can be arranged to make various forms and pictures to tell a story. To master the Tangram, one has to look at the whole puzzle to understand and form the myriad of images to be shaped. In the end, the whole is greater than the sum of its parts. At Durbanville Hills we believe that wine is an ever-expanding discovery to be shared. And as with a Tangram, our latest release red blend too has its own story to tell. The various elements unique to our cellar, landscape and winemakers, have all woven together to craft this exclusive Bordeaux-style blend.

in the vineyard : Vintage 2019:

The winter preceding the 2019 vintage was particularly wet with prolonged winter conditions continuing well into September. Bud burst was delayed because of these conditions, but an extremely warm and dry December ensured that the red varieties ripened as usual.

In the vineyards

The Cabernet Sauvignon was selected from a block planted in 1998 on a fairly low and warm southerly slope which opens up towards the ocean allowing the cooler evening air to drench the vineyards after the heat of the day. Planted on a north-western slope near the valley floor where the downward flowing air creates a unique climatic condition, the Merlot was selected from a block planted in 1999 on the opposing foothill facing the Cabernet Sauvignon. The vineyard blocks identified for the Cabernet Franc, Petit Verdot and Malbec components all came from vineyards planted in 1999 in the same radius on the warmer northern slopes of the valley.

To ensure gentle handling of the grapes during harvest, the winemakers hand-selected the dedicated team that picked the grapes. The grapes were meticulously sorted by an automated sorting table that does berry-by-berry selection to ensure only the best grapes were selected from each cultivar.

in the cellar : Due to the small volumes of the various cultivars, the components were



pumped directly into small 1000 litre open top fermentation vessels where manual punch-downs took place every 2 to 3 hours. Pressing was done in a small basket press with minimal pressure to avoid over-extraction of harsh tannins. Thereafter, the wine was transferred into 300L first-fill French oak barrels for a maturation period of 24 months in our cool, subterranean barrel store.

The winemakers selected new French oak with a tight grain to allow for slow extraction of flavours from the wood. Each varietal was matured separately for two years after which only the best barrels of each were identified for the final blend. The winemakers spent three days creating numerous blends, each time making the only slightest change in the final composition. Their aim was to find that precise moment when the greatness of each individual component would harmoniously blend together. The wine was left to mature for a further year in the bottle.

Durbanville Hills Wine

Durbanville

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