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Durbanville Hills Pinotage 2024



Colour: Deep ruby red
Nose: Rich, red fruit bouquet with an overt oak-derived smokiness. Aromas of red cherries, red-fleshed plums, prunes and ample sweet oriental spice can be experienced in this wine.
Taste: A medium-full bodied wine with a very approachable tannin structure, juicy plum and strawberry on the finish. An elegant, smooth wine with lingering sweet cherry.

Serve with pork belly, lamb rib seasoned with thyme, cured meats and young gouda cheeses.

variety : Pinotage | 100% Pinotage
winery : Durbanville Hills Wine
winemaker : Pieter-Niel Rossouw and Wilhelm Coetzee
wine of origin : Durbanville
analysis : **alc :** 14.36 % vol **rs :** 1.54 g/l **pH :** 3.74 **ta :** 5.25 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Nine leading vineyard owners in the Durbanville district joined forces with Distell to create Durbanville Hills with the aim of promoting the regional individuality of this prime wine-growing area. The striking Durbanville Hills cellar sits on the side of a series of rolling hills with magnificent views of Table Mountain and Table Bay - the very geography that lies at the heart of what makes the wines so unique.

The Durbanville ward is considered one of the Cape's coolest wine regions, thanks to the sea breezes that drift inland from False Bay and Table Bay and the late afternoon mists that bathe the slopes. These conditions are ideal for the slow ripening of the grapes, allowing them to develop their full- flavoured, intense character. Grapes are sourced only from the shareholder- growers, all of whom farm within the limited appellation of Durbanville. Meticulous canopy management promotes concentration of varietal flavour. Cellar master Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of waste water back to irrigation quality. In all its vineyards the growing practices prescribed by IPW (Integrated Production of Wine) are followed. These are designed to sustain natural resources. In addition, the members protect on their farms 320 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

in the vineyard :
A selection of different Pinotage blocks throughout the Durbanville wine valley was selected for this wine, demonstrating the rich diversity in the landscape of the area.

about the harvest:
The grapes were picked by hand during mid-February and mid-March at sugar levels between 24° and 26° Balling. Great care was taken to ensure that the pips and skins were fully ripe.

in the cellar :
We approach the making of our Pinotage with the greatest care, gently handling the grapes with the utmost tenderness. The must was fermented on the skins in closed stainless steel tanks until almost dry (50g per litre of sugar left). At this stage, the wine and skins were separated to allow fermentation to finish in stainless steel tanks.

Maximum fruit, colour and tannin extraction from the skins was made possible

through continuous timer-regulated pump-over cycles. After malolactic fermentation, the wine was oak matured for 12 months using predominantly French oak alternatives and a small percentage of American oak alternatives to prevent over wooding and by doing so preserving the elegance of our cool climate fruit.

Durbanville Hills Wine

Durbanville

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