wine.co.za
easiest way to buy wine

Durbanville Hills Collectors Reserve High Noon Shiraz 2024

Colour: Deep ruby red.
Nose: Roasted ground black pepper, toffee, ripe dark red fruit, such as plums and prunes, and sweet oriental spice.
Taste: Full-bodied yet refined, showcasing a graceful balance between richness and finesse. The entry is smooth with velvety tannins, carrying through flavours of nutmeg and warm spice. The aromatic notes from the nose, such as black pepper, cloves, and violets, follow seamlessly onto the palate, creating a harmonious and persistent finish.

A versatile red that shines alongside richly seasoned or game-driven dishes, including ostrich steak, peppercorn-crusted steak, and mild, slightly sweet curries.

variety : Shiraz | 100% Shiraz
winery : Durbanville Hills Wine
winemaker : Pieter-Niel Rossouw and Tamsyn Claasen
wine of origin : Western Cape
analysis : **alc :** 14.57 % vol **rs :** 1.84 g/l **pH :** 3.67 **ta :** 5.41 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Mundus Vini Summer Tasting - Silver
2026 Decanter Awards - Bronze

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.

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 a jammy flavour in the wine.

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 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-regulated 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 for 14 months, with a small portion of American oak used.

Durbanville Hills Wine

Durbanville

021 558 1300

www.durbanvillehills.co.za