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Durbanville Hills Luipaardsberg Merlot Reserve 1999

Winemaker Martin Moore describes this full-bodied wine as having a robust personality rooted in the hills of Durbanville. He says the dominance of mint and dark chocolate on the nose and palate from picking at full ripeness have receded to some degree with two yearsâ€™ ageing. They now mingle with revitalised rich mulberry flavours and a new presence of cherry and prunes rounded off by a trace of oak spice and vanillins. Its aftertaste lingers with a hint of mint long after the last sip.

This wine is the ideal partner to osso bucco and other veal and red meat casseroles.



variety : Merlot | 100% Merlot
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 13.59 % vol **rs :** 2.2 g/l **pH :** 3.56 **ta :** 5.6 g/l
type : Red **wooded**
pack : Bottle

Veritas 2002 - Double Gold

ageing : The wine will be enjoyed at its best after another two years in the bottle although it can be drunk now. Once it comes into its own it should maintain its prime for at least a decade.

in the vineyard : The Merlot for this single-vineyard wine comes from trellised vines grown in deep, red soils on the floor of the valley of the Klein Roosboom farm. The vineyard, established in 1991, produces no more than 6 tons per ha.

about the harvest: They were hand harvested in March at 25Â° Balling at fullness ripeness, when showing concentrated flavours of mulberry and mint.

in the cellar : After one day of cold soaking, the must was fermented on the skins for eight days at 29Â°C until dry and left on the skins for two weeks to allow for extended maceration to soften the texture of the wine. A subtle extraction of tannin and a minimum handling of the skins after maceration were to ensure a soft and accessible palate despite an intensity of flavours.

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 and automatic temperature regulation. 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 24 months in tight-grained new French oak, before bottling.

Durbanville Hills Wine

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