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Durbanville Hills Pinotage 2001

Veritas 2003 - Bronze
Moore describes the wine as well balanced, exhibiting the full-ripe characters of heavyweight Pinotages but with an unmistakable elegance that is a result of the varietal's Pinot Noir lineage. On the nose it delivers a rich, fragrant bouquet of mixed dried fruit and floral potpourri, reminiscent of its delicate Pinot Noir parent. Hints of strawberry, banana and truffle flavours come through onto the palate, leaving a lingering trace of strawberry.

variety : Pinotage | 100% Pinotage
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 14.30 % vol **rs :** 1.6 g/l **pH :** 3.67 **ta :** 5.7 g/l
type : Red
pack : Bottle

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in the vineyard : Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills with Distell in order to promote the regional individuality of this prime wine growing area, which boasts a temperate climate, with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. They are mainly dryland vineyards, encouraging a process of natural selection. In addition, meticulous crop control is applied to further limit yields and promote concentration of varietal flavour.

Winemaker Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

about the harvest: The grapes for this wine were selected from two 15-year-old vineyards, located on the sunny, north-facing vineyards of Maastrict. They were picked by hand between 24Â° and 27Â° Balling during the latter half of April.

in the cellar : The must was fermented on the skins for seven days until dry and left on the skins for three weeks. Fermentation took place in closed stainless steel tanks. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous computer-regulated pump-over cycles. The skins were removed from the juice immediately after the wine was fermented dry. After malolactic fermentation, the wine was matured for 12 months in small oak, using a combination of new and second-fill French oak and small quantities of new American oak.

Durbanville Hills Wine

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