

Durbanville Hills Shiraz 2001

International Wine & Spirit Competition 2004 - Bronze

Michelangelo Awards 2005 - Silver Medal

Winemaker Martin Moore says its intense ruby hue heralds an equally intense nose of black pepper, violets and plum with a veil of smoky oak. Winemaker Martin Moore describes it as soft-textured but mouth-filling with spicy and smoky oak flavours that linger long on the aftertaste.

variety : Shiraz | 100% Shiraz

winery : Durbanville Hills Cellar

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 13.79 % vol rs : 1.6 g/l pH : 3.55 ta : 6.1 g/l

type : Red

pack : Bottle

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in the vineyard : The unique character of this wine lies in the influence of the different vineyards from which the grapes were sourced. The grapes were selected from various north-east facing, low-yield vineyards, mostly located around 250 metres above sea level and grown in deep red soils with good water retention properties.

about the harvest: The grapes were hand harvested in late February, just before shrivelling set in, when the tannins and fruit had reached optimum ripeness.

in the cellar : After cold maceration, the grapes were fermented and given extended maceration. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous computer-regulated pump-over cycles. The fermenting juice was kept in oxygen-poor tanks, which remained closed, whilst the skins remained fully immersed during the entire fermentation and maceration period. After malolactic fermentation, the wine was matured for 12 months in small wood, using a combination of new and second and third-fill French and American oak.



Durbanville Hills Cellar

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