

## Durbanville Hills Merlot 2001

### Veritas 2004 - Gold

Winemaker Martin Moore describes this full-bodied wine as having a dark ruby colour with aromas of oak-laced, dark chocolate and sweet berries with richly concentrated fruit flavours on the palate, complemented by tastes of prunes and violet incense. Its aftertaste lingers long after the last sip.

This wine is the ideal partner to robust dishes made from game poultry, venison and red meats, especially stews and casseroles.

**variety :** Merlot | 100% Merlot

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore

**wine of origin :** Coastal

**analysis :** alc : 13.15 % vol    rs : 1.5 g/l    pH : 3.48    ta : 6.3 g/l

**type :** Red      wooded

**pack :** Bottle

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**in the vineyard :** The grapes for this wine were selected from two distinctly different vineyards – one on a sunny, north-facing hill, chosen for the prominent varietal aromas of the grapes and the other a cool, south-facing slope, chosen for the sound structure the grapes would impart to the wine.

**about the harvest:** Grapes were picked by hand during March at between 25° and 26° Balling.

**in the cellar :** Each vineyard was separately vinified. After one day of cold soaking, the must was fermented on the skins for eight days at 29°C until dry and left on the skins for two weeks to allow for extended maceration to soften the texture of the wine. 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 Dizio tanks from Italy. 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 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 12 months in equal quantities of new, second-fill and third-fill 300l French oak barrels .



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Durbanville

021 558 1300

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