



WHERE
VITICULTURE
AND CREATIVE
CULTURE
CONNECT.

DH
DURBANVILLE
HILLS

INSPIRED BY CAPE TOWN.

COLLECTORS RESERVE CABERNET SAUVIGNON 2022

BACKGROUND

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.

WHAT'S IN A NAME

The Castle of Good Hope is a sturdy bastion fort that offered strategic views of the surrounding Table Bay landscape and Atlantic Ocean. Today, the fort stands as a testament to time: rich in heritage and attraction. Our Cabernet Sauvignon is named after the Castle of Good Hope, sharing not only its robust character and presence, but also its full-bodied profile, which is complemented by dark fruit flavours and a supple tannin structure.

THE VINEYARDS

The grape selection was made in a block on the lower foothills of the western side of the valley open to West coast. Exposure to the open westerly ocean ensures long daily exposure to the sun. High Diurnal variation is a known quality factor for the enhancement of colour and structure in Cabernet Sauvignon.

The soil varies in the block and is a combination of the red Hutton and yellow Clovelly forms with a fair amount of clay content for water retention. The specific spots were selected from clearly visible differences in the canopy density, where areas receive more sunlight.

The shoots were allowed to sprawl in order to allow diffused sunlight on the bunches.

THE WINEMAKING

Grapes were hand-picked in 500kg fruit bins and delivered to the cellar. The grapes were handled with minimum intervention, and de-stemmed over a sorting table into 15-ton fermenters. The must was left overnight then 10-15% of the juice was drained to concentrate body, flavour and aroma compounds of the final product.

The wine was fermented with a preferred yeast strain. With Cabernet Sauvignon, it is important not to ferment dry on the skins because of the possibility of green, undesirable characteristics. The ferment was then pressed by means of a small hydraulic basket press that is worked manually and fermentation finished in the tank followed by controlled malo-lactic fermentation. The wine was matured in a combination of new and second fill, extra tight-grained French oak barrels for 14 months.

WINEMAKER

Martin Moore and Wilhelm Coetzee

COLOUR

Deep purple to red on the edges.

NOSE

A bouquet of ripe dark red plums with yellow flesh, blueberries, mocha and hints of vanilla.

TASTE

An elegant, full-bodied red wine with a well-balanced tannin structure and flavours of blackcurrants, and hints of fruit cake. The wine is mouth-filling and lingering on the aftertaste.

FOOD PAIRING

Pairs perfectly with lamb shank, steak and tomato-sauce-based dishes.

ALCOHOL

14.26%

RESIDUAL SUGAR

1.87g/l

TOTAL ACIDITY

5.84g/l

PH

3.82

