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**DH**  
DURBANVILLE  
HILLS

INSPIRED BY CAPE TOWN.

## DURBANVILLE HILLS MERLOT ROSÉ 2023

### BACKGROUND

Nine leading vineyard owners in the Durbanville district joined forces with Distell to create Durbanville Hills with the aim of promoting the regional individuality of this prime wine-growing area. The striking Durbanville Hills cellar sits on the side of a series of rolling hills with magnificent views of Table Mountain and Table Bay - the very geography that lies at the heart of what makes the wines so unique.

The Durbanville ward is considered one of the Cape's coolest wine regions, thanks to the sea breezes that drift inland from False Bay and Table Bay and the late afternoon mists that bathe the slopes. These conditions are ideal for the slow ripening of the grapes, allowing them to develop their full-flavoured, intense character. Grapes are sourced only from the shareholder-growers, all of whom farm within the limited appellation of Durbanville. Meticulous canopy management promotes concentration of varietal flavour.

Cellar master Martin Moore uses highly advanced cellar technology to ensure optimal extraction of flavour. Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of waste water back to irrigation quality. In all its vineyards the growing practices prescribed by IPW (Integrated Production of Wine) are followed. These are designed to sustain natural resources. In addition, the members protect on their farms 320 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

### THE VINEYARDS (VINEYARD CONSULTANT: HENK VAN GRAAN)

The grapes for this wine were selected from vineyards on the low-lying, south-facing slopes. They were chosen for the exceptional structure and flavour the grapes impart to the wine. The soil moisture levels of this particular vineyard ensured small berries with an excellent skin-to-fruit ratio providing an intense colour and flavour spectrum.

### THE WINEMAKING

The Merlot grapes were harvested by hand at 22°C - 23°C Balling during March. No skin contact was allowed and only the free-run juice was drained to the settling tank. Over a two-day period, the juice was allowed to settle until clear. After racking, fermentation took place in temperature-controlled stainless-steel tanks over a three-week period.

### WINEMAKER

Martin Moore and Kobus Gerber

### COLOUR

Coral pink

### NOSE

A fuller styled rosé with a bouquet of rose petals, candy floss, strawberries and fresh nectarines. Subtle hints of guava fruit roll are complimented by cranberry notes.

### TASTE

The aromas carry through to the fruit-forward palate with prominent nectarines, Turkish delight, rose and lingering red berries. The wine is full and well-rounded with a balanced acidity and a rich and creamy mouthfeel, reminiscent of strawberries and cream.

### FOOD PAIRING

Enjoy on its own slightly chilled or with lobster, strawberries and ice cream, sushi, and a charcuterie and cheese picnic basket.

### ALCOHOL

13.95%

### RESIDUAL SUGAR

2.71 g/l

### TOTAL ACIDITY

5.77 g/l

### PH

3.4

