



# 2009 Bastion Cabernet Sauvignon/Shiraz



## 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 officially considered one of the Cape's two 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 crop control limits yields and promotes concentration of varietal flavour. Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 14001 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 210 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

## Bastion

The oldest surviving building in South Africa is the Castle in Cape Town, built over a 13 year period between 1666 and 1679 to replace the small clay fort of Commander Jan van Riebeeck built in 1652. The pentagonal fortification boasts five bastions from where cross fire could protect the maritime replenishment station and it's Commander, who turned out to be the Cape's first winemaker. The bastions inspired the architects that designed the Durbanville Hills Winery to supply the cellar with its very own bastion ensuring an outlook point over Table Bay with magnificent Table Mountain on the one side and Robben Island on the other.

## The vineyards (Vineyard Consultant: Drikus Heyns)

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 m above sea level and grown in deep red soils with good water retention properties. The Cabernet Sauvignon was sourced from the centre valley's medium high slopes whilst the Shiraz block is on a slightly higher location where the wind helps to control the vigorous growth so typical of this variety.

## The winemaking

The Shiraz grapes were picked in late March before shriveling set in, when the tannins and fruit had reached optimum ripeness. The Cabernet Sauvignon was picked three weeks later at full ripeness. After 24 hours of cold soaking, the must was fermented on the skins (between 26°C and 28°C) in closed, specially designed auto fermenters (until dry). During this period the maximum fruit, colour and tannin extraction from the skins was made possible through very soft, continuous timer-regulated pump-over cycles. To soften the texture, the wine was left on the skins for one week after the fermentation period.

Controlled malolactic fermentation took place in tank after which the Cabernet Sauvignon and the Shiraz was matured separately for 12 months in 300 liter barrels, using a combination of new, second and third-fill French and American oak. The final blend is selected from various combinations and consists of 60% Cabernet Sauvignon and 40% Shiraz, bringing out the best in both cultivars.

## Winemaker

Martin Moore and Wilhelm Coetzee

## Taste

A full-bodied wine with a soft and velvety mouth-feel and a lingering fruity aftertaste.

## Alcohol

14,12%

## Residual sugar

2,5 g/l

## Colour

Ruby red.

## Total acidity

6,2 g/l

## Nose

Berries and prunes with spicy undertones.

## Food pairing

An ideal companion to robust dishes such as game poultry, venison and red meats.

## pH

3,56

## Extract

33,4 g/l