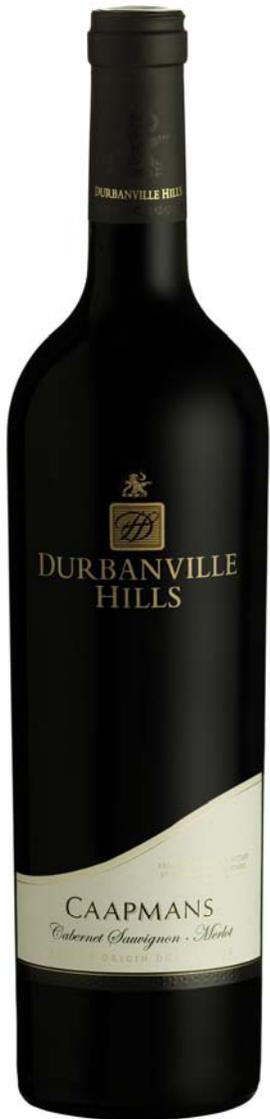




**2006
Caapmans
Cabernet
Sauvignon/Merlot**



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 proudly atop 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 and 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 and colour. Cellar master Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices includes the maintaining of the International Environmental Standard ISO 140001, treating of waste water back to irrigation quality and all vineyards subscribing to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. In addition the farmers protect 320ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The wine is named for the Caapmans, a loosely knit group of herder tribes the early settlers encountered grazing their cattle along the Cape's West Coast and inland, around the hills of Durbanville. It is made from 83% Cabernet Sauvignon and 17% Merlot.

The vineyards (viticulturist: Johan Pienaar)

The Cabernet Sauvignon grapes for this wine were sourced from a north-east facing, low-yield vineyard (6 to 9 tons per hectare), established in 1990 and planted in deep, dark red soils at around 250 metres above sea-level. The grapes were hand harvested in March at 25° to 26° Balling. The Merlot was picked from two north-east facing vineyards on the valley floor, located about 200 metres above sea level and planted in deep red soils. The vineyards, established in 1991, produced no more than 9 tons per ha. They were hand harvested in March at 27° Balling.

The winemaking

Each vineyard was separately vinified. After one day of cold soaking, the must was fermented on the skins for six days at 28°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 and automatic temperature regulation. 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 from each variety was matured separately for 20 months in tight-grained new French oak, and blended before bottling where after it was matured in the bottle for a further six months.

Winemaker

Martin Moore

Colour

Deep red

Nose

Blackberry and mulberry with dark chocolate and mocha followed by oak spices.

Taste

Rich, full-bodied wine with firm tannins and an abundance of fruit. Mocha and dark chocolate balanced with vanilla oak.

Food pairing

It is recommended to leave the wine to age, to allow its flavours to come to the fore. Serve with robust red meat and game dishes.

Alcohol

13.67 %

Residual sugar

1.8g/l

Total acidity

6.3 g/l

pH

3.5