



2011 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 include the maintaining of the International Environmental Standard ISO140001, 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 after 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.

THE VINEYARDS: VINEYARD CONSULTANT HENK VAN GRAAN

The Cabernet Sauvignon grapes were sourced from a north-east facing, low-yielding 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 grapes were hand harvested in March at 25.5° Balling from a north-east facing vineyard 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.

THE WINEMAKING

Each cultivar was separately vinified. 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 two weeks after the fermentation period. Controlled malolactic fermentation took place in tank after which the wine was matured for 14 months in tight-grained new French oak, and blended before bottling where after it was matured in the bottle for a further six months. The wine is made from 73% Cabernet Sauvignon and 27% Merlot.

WINEMAKER

Martin Moore and Wilhelm Coetzee

COLOUR

Deep ruby red

NOSE

Rich, ripe sweet red fruit, vanilla, mocha and a sweet cedar wood sensation with hints of tobacco on the nose makes this wine beautiful and complex.

TASTE

A rich, full-bodied wine with firm tannins and an abundance of fruit following through from the nose. Mocha and dark chocolate balanced with well integrated oak and a lingering palate.

FOOD PARING

Serve with roast leg of lamb with rosemary and garlic, rib eye steak with a red wine sauce or enjoy with Gruyère and old Amsterdam cheeses.

ALCOHOL

14.5%

RESIDUAL SUGAR

2.7 g/l

TOTAL ACIDITY

5.6 g/l

PH

3.73



DURBANVILLE HILLS
CAPE TOWN. OUR LOCATION MAKES ALL THE DIFFERENCE