

FROM A PLACE WHERE VITICULTURE
AND CITY CULTURE CONNECT

DH INSPIRED
BY CAPE TOWN

DURBANVILLE HILLS

2017 MERLOT DRY ROSÉ

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 colour and flavour. Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO140001 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 320 ha of endangered Renoster veld.

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 during March. The grapes were allowed four hours of skin contact thereafter 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 two-week period.

WINEMAKER

Martin Moore and
Kobus Gerber

COLOUR

Grapefruit

NOSE

Hints of raspberries and strawberry dusted
with rose petals.

TASTE

Refreshing and light-bodied dry wine
with an abundance of fresh summer
berries on the palate and berry
compote

FOOD PARING

Enjoy on its own or served with
Pistachio nougat and also
complements salads, light chicken
dishes and seared tuna

ALCOHOL

14.21%

RESIDUAL SUGAR

1.98g/l

TOTAL ACIDITY

6.29g/l

PH

3.17