



## 2008 Shiraz



  
**DURBANVILLE  
HILLS**

### ***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 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 and intense character. Grapes are sourced only from the shareholder growers, all of whom farm within the limited appellation of Durbanville. Meticulous crop control applied to these vineyards further limits yields and promotes concentration of varietal flavour, encouraging a process of natural selection. Cellarmaster 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 220ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

### ***The vineyards (vineyard consultant: Johan Pienaar)***

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 low yield vineyards, established between 1985 and 1990 and planted in deep, dark red soils at around 250 m above sea level. All the vines were grafted on Phylloxera resistant rootstocks and trellised on different trellising systems. Pest and disease control was implemented according to South African IPW standards.

### ***The winemaking***

The grapes were hand harvested between 24° and 25° Balling from mid to the end of March, just before shrivelling set in, when the tannins and fruit had reached optimum 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-overcycles. 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 Shiraz was matured for 12 months in 300 litre barrels, using a combination of 10% new, 20% second and 50% third-fill French oak with 20% matured in stainless steel tanks.

#### **Winemaker**

Martin Moore with  
Wilhelm Coetzee

#### **Colour**

Deep red colour.

#### **Nose**

Toasty, smoky and spicy  
pepper and nutmeg flavours  
combined with prunes  
reminds of boiled dried fruit  
on the nose.

#### **Taste**

Fruit and spice combines well  
on the palate to leave a clean  
sensation.

#### **Food pairing**

The winemaker recommends  
serving this with robust dishes  
such as game poultry, venison  
and red meats.

#### **Alcohol**

13,76%

#### **Residual sugar**

2,9g/l

#### **Total acidity**

5,6g/l

#### **pH**

3,52

#### **Extract**

31,5g/l