

THE TANGRAM

DURBANVILLE HILLS



THE TANGRAM RED BLEND 2016

Tangram is a Chinese geometrical seven-piece puzzle which can be arranged to make various forms and pictures to tell a story. To master the Tangram, one has to look at the whole puzzle to understand and form the myriad of images to be shaped. In the end, the whole is greater than the sum of its parts. At Durbanville Hills we believe that wine is an ever-expanding discovery to be shared. And as with a Tangram, our latest release red blend too has its own story to tell. The various elements unique to our cellar, landscape and winemakers, have all woven together to craft this exclusive Bordeaux-style blend.

APPELLATION: Durbanville

VARIETALS: 60% Cabernet Sauvignon, 15% Cabernet Franc, 15% Merlot, 8% Petit Verdot and 2% Malbec.

VINTAGE 2016: The winter preceding the 2016 vintage was particularly wet with prolonged winter conditions continuing well into September. Bud burst was delayed because of these conditions, but an extremely warm and dry December ensured that the red varieties ripened as usual.

IN THE VINEYARD: The Cabernet Sauvignon was selected from a block planted in 1998 on a fairly low and warm southerly slope which opens up towards the ocean allowing the cooler evening air to drench the vineyards after the heat of the day. Planted on a north-western slope near the valley floor where the downward flowing air creates a unique climatic condition, the Merlot was selected from a block planted in 1999 on the opposing foothill facing the Cabernet Sauvignon. The vineyard blocks identified for the Cabernet Franc, Petit Verdot and Malbec components all came from vineyards planted in 1999 in the same radius on the warmer northern slopes of the valley.

To ensure gentle handling of the grapes during harvest, the winemakers hand-selected the dedicated team that picked the grapes. The grapes were meticulously sorted by an automated sorting table that does berry-by-berry selection to ensure only the best grapes were selected from each cultivar.

IN THE CELLAR: Due to the small volumes of the Cabernet Franc, Petit Verdot the berries were pumped directly to 1000 litre tubs to allow for open-top fermentation with manual punch-downs. The Malbec was made in similar fashion in open top 500 liter barrels. This method produces softer tannins, better extraction of flavours and overall complexity. Pressing was done in a small basket press from where the wine was transferred to the maturation cellar.

MATURATION: The winemakers selected new French oak with a tight grain to allow for slow extraction of flavours from the wood. Each varietal was matured separately for two years after which only the best barrels of each was identified for the final blend. The winemakers spent three days creating numerous blends, each time making the only slightest change in the composition of the blends. Their aim was to find that precise moment when the greatness of each individual component would harmonious blend together. The wine was left to mature for a further year in the bottle.

COLOR: Deep ruby red with purple edge

AROMA: Ripe dark fruit with notes of chocolate mint and Christmas fruit cake, hints of vanilla and a floral touch.

TASTE: Rich with ripe berry fruit and sweet dark fruit. The wine is perfectly balanced in terms of length and depth with silky tannins that round of this wine beautifully.

AGING: For optimum enjoyment, decant at least one hour before consumption and serve at 15 and 18 °C. If stored in optimal conditions, the wine will last at least a decade.

ANALYSIS: Alc 14.3% (Vol) / RS – 2.17g/l / TA 6.46g/l / pH – 3.68