



2014 RHINOFIELDS CHARDONNAY



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 ISO 140001 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 on their farms 320 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The Rhinofields range is named after this indigenous Renosterveld growing close to the Durbanville Hills cellar and which is being conserved.

THE VINEYARD (VINEYARD CONSULTANT: HENK VAN GRAAN)

The grapes were sourced from two of the nine Durbanville Hills member farms. The vineyards are low yielding and trellised. In all instances, the grapes were picked fully ripe after selective crop control during the growing season.

THE WINEMAKING

The grapes were harvested by hand between 23° and 25° Balling in March and the grapes from each vineyard were individually vinified. Sixty % was fermented in stainless steel tanks between 12° and 15°C and left on the lees for six months, racked and tank matured for another six months. It was mixed with the lees occasionally to impart freshness and a full body that would not be overwhelmed by wood. The balance was crushed and fermented down to 18° Balling in the tank, transferred to a variety of new and second fill barrels and racked off the fermentation lees after two months. The wine was matured for a further 10 months on its fine lees in the barrels where it was rolled every fortnight to enhance exposure to the lees. There is a reduction in the ingress of oxygen into the wine and an enhancement of the oak extraction if the

WINEMAKER

Martin Moore and Gunther Kellerman

COLOUR

Light straw with olive green tint

NOSE

Ripe citrus, marmalade, nutmeg and dried apricot aromas on the nose.

TASTE

A medium-bodied wine with well integrated wood and ripe citrus followed through from the nose, ending with a lingering elegance on the palate.

FOOD PARING

The wine's versatility makes it an exceptional pairing partner to a variety of dishes such as Thai, Mediterranean, Italian and Mexican dishes

ALCOHOL

13.42%

RESIDUAL SUGAR

1.81g/l

TOTAL ACIDITY

5.42g/l

PH

3.78



DURBANVILLE HILLS
CAPE TOWN. OUR LOCATION MAKES ALL THE DIFFERENCE