



2009 Rhinofields Cabernet Sauvignon



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 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, intense character. Grapes are sourced only from the shareholder-growers, all of whom farm within the limited appellation of Durbanville. Meticulous crop control limits yields and promotes concentration of varietal flavour. Cellarmaster 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 210 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The Rhinofields range carries very limited release wines and the name refers to the indigenous Cape fynbos growing close to the Durbanville Hills cellar and which is being conserved.

The vineyards (vineyard consultant: Drikus Heyns)

The Cabernet Sauvignon grapes were sourced from a north-east facing, low-yielding vineyard (6 to 9 tons per hectare) on the warmer side of the Durbanville area. The vineyard was 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 winemaking

The grapes were harvested at full ripeness, when showing concentration of flavour and aroma. 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 24 months in tight-grained new French oak, before bottling.

Winemaker

Martin Moore with Wilhelm Coetzee

Colour

Deep ruby red.

Nose

Complex layers of fresh fruit, herb garden, Christmas fruitcake, and plums.

Taste

A full-bodied wine of Christmas fruit cake and black cherry backed by well integrated wood and silky tannins

Food pairing

Pairs well with beef and ostrich steak, barbequed lamb chops, Irish stew and Christmas turkey.

Alcohol

14.81%

Residual sugar

2.2 g/l

Total acidity

6.7 g/l

pH

3.69

Extract

36.2 g/l