



## 2010 Rhinofields Cape Blend



### **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 Renosterveld growing close to the Durbanville Hills cellar and which is being conserved.

### ***The vineyards (vineyard consultant: Drikus Heyns)***

The grapes were mainly sourced from north-east facing, low-yielding vineyards (6 to 9 tons per hectare) planted in deep, dark red soils at around 250 metres above sea-level. The grapes were hand harvested at optimum ripeness from mid-February up until the end of March.

### ***The winemaking***

The must was fermented on the skins (between 26°C and 28°C) in closed, specially designed auto fermenters until dry. The Shiraz and Viognier used in the blend was a co-fermentation. 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 12 months in tight-grained new French oak, before bottling. The wine is made from 60% Pinotage, 35% Cabernet Sauvignon, 4.7% Shiraz and 0.3% Viognier.

#### **Winemaker**

Martin Moore with Wilhelm Coetzee

#### **Colour**

Deep red with a purple tinge.

#### **Nose**

Cinnamon, fresh red cherry and caramel flavours on the nose with spicy undertones.

#### **Taste**

A full-bodied wine with toffee, ripe red fruit, velvety tannins and well integrated wood.

#### **Food pairing**

Pairs well with venison pie, *coq au vin*, duck with cherry sauce and roasted pork with apple sauce

#### **Alcohol**

13.53%

#### **Residual sugar**

1.8 g/l

#### **Total acidity**

5.7 g/l

#### **pH**

3.65

#### **Extract**

30.3 g/l