



2013 RHINOFIELDS MERLOT



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 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 and 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 and colour.

Cellar master Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour. Sustainable practices include the maintaining of the International Environmental Standard ISO140001, 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 320ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The Rhinofields range refers to the indigenous Cape fynbos, Renosterveld, growing close to the Durbanville Hills cellar and which is being conserved on member farms.

THE VINEYARD (VINEYARD CONSULTANT: HENK VAN GRAAN)

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 two distinctly different vineyards – one on a sunny, north-facing hill, chosen for the prominent varietal aromas of the grapes, and the other on a cool, south-facing slope, chosen for the sound structure the grapes would impart to the wine.

THE WINEMAKING

Hand harvested during March between 25° and 26° Balling, the grapes from these two vineyards were vinified separately. 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 one week after the fermentation period. Controlled malolactic fermentation took place in tank after which the wine was matured for 14 months in small oak using new French oak barrels.

WINEMAKER

Martin Moore and Wilhelm Coetzee

COLOUR

Deep cherry red.

NOSE

Aromatic flavours of cherry, aniseed, choc-mint and cedar wood.

TASTE

The full-bodied, velvety palate has ripe dark fruit, red cherry and melted chocolate with lingering oak spice on the finish.

FOOD PAIRING

Delicious with vegetable ragout served on a bed of polenta; grilled prawns wrapped in bacon; mushroom dishes; lightly tangy cheeses such as Boerenkaas, Emmenthal or Parmesan.

ALCOHOL

13.87%

RESIDUAL SUGAR

2.3g/l

TOTAL ACIDITY

5.8g/l

PH

3.52



DURBANVILLE HILLS
CAPE TOWN. OUR LOCATION MAKES ALL THE DIFFERENCE