



2012 Rhinofields Pinotage



DURBANVILLE
HILLS

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 and colour. 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 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 grapes for this wine were selected from a sunny, northwest-facing vineyard on the farm Ongegund. The grapes were picked by hand during mid February at sugar levels between 24° and 26° Balling. The grapes were allowed to ripen to their full potential, enabling the winemaking team to produce a full and rich wine.

The winemaking

A soft hands approach towards the making of this reserve Pinotage results in an elegant and flavourful wine. The must was fermented on the skins with a special selected yeast strain which has proven itself on cool climate Pinotage from the Durbanville area over the last few years. When almost dry the wine and skins were separated to allow fermentation to finish in stainless steel tank. Maximum fruit, colour and tannin extraction from the skins was made possible through soft continuous timer-regulated pump-over cycles. After malolactic fermentation, the wine was matured in extra tight grained new and second-fill French oak for 12 months.

Winemaker

Martin Moore and
Wilhelm Coetzee

Colour

Dark ruby with a deep
purple tinge.

Nose

Concentrated black
currant with layers of
vanilla, cherries and
cinnamon and a hint of
tobacco.

Taste

A rich and velvety character
fills the mouth with sweet
wood spice backed by silky
tannins.

Food pairing

Serve with roast beef, roasted
duck with a black cherry
sauce, fillet Mignon,
barbequed meat, Camembert
and un-aged Gouda.

Alcohol

14.46%

Residual sugar

2 g/l

Total acidity

5.38g/l

pH

3.69