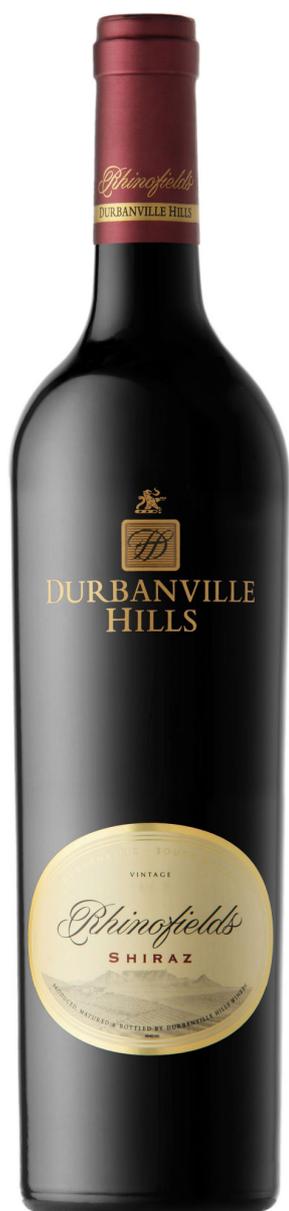




2008 Rhinofields Shiraz



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 unique character of this wine lies in the influence of the different vineyards from which the grapes were sourced. The grapes were harvested from two low-yielding vineyards in deep, dark red soils at around 250 meters above sea-level, planted in 1985 and 1990 respectively. All vineyard practices were performed in compliance with the South African IPW standards. Meticulous canopy management ensured optimum sunlight penetration and temperature control prior to flowering until the completion of veraison. The grapes were hand-picked to ensure vineyard selection between 24° and 25° Balling.

The winemaking

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 18 months in a combination of new and 2nd fill French oak barrels

Winemaker

Martin Moore and Wilhelm Coetzee

Colour

Ruby red

Nose

Sweet ripe fruit and plums combine with white pepper and nutmeg undertones to create a Christmas fruitcake nose.

Taste

Full-bodied and soft textured with mouth-filling ripe red fruit. The tannins are silky with oak flavours that linger on the aftertaste.

Food pairing

The spicy palette makes it an ideal companion to robust dishes such as game poultry, venison and red meats.

Alcohol

13,92%

Residual sugar

3,1 g/l

Total acidity

5,8 g/l

pH

3,53

Extract

31,8 g/l