

Durbanville Hills Rhinofields Merlot 2001

International Wine & Spirit Competition 2006 - Silver Best in Class
Swiss International Air Lines Wine Awards 2006 "Seal of Approval"
Veritas 2005 - Bronze

Colour: Lively brilliant ruby.

Bouquet: Aromas of berry fruit with hints of mint and oak.

Taste: Richly concentrated fruit flavours on the palate, complemented by tastes of prunes.

An ideal partner to robust dishes made from game poultry, venison and red meats, especially stews and casseroles.

variety : Merlot | 100% Merlot

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 13.37 % vol rs : 1.9 g/l pH : 3.58 ta : 5.7 g/l

type : Red wooded

pack : Bottle

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ageing : The wine will reach its full potential in the next eight years.

in the vineyard : The Rhinofields range carries very limited release wines made for the sophisticated palate that delights in the complexity and multi-dimensional character of Moore's finest offerings. The name Rhinofields refers to the indigenous Cape fynbos growing close to the Durbanville Hills cellar and which is being conserved. The grapes for this wine 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.

about the harvest: Grapes from the two vineyards were harvested by hand during March at between 25° and 26° Balling and the batches vinified seperately.

in the cellar : After a day of cold soaking, the must was fermented on the skins for eight days at 29°C until dry and then left on the skins for two weeks to allow for extended maceration to soften the texture. The fermenting juice was mixed with the skins every two hours to impart an intensity of colour and flavour.

Fermentation took place in stainless steel Dizio tanks from Italy. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous computer-regulated pump-over cycles. The fermenting juice was kept in closed, oxygen-poor tanks, while the skins remained fully immersed during the entire fermentation and maceration period. After malolactic fermentation, the wine was matured for 12 months in equal quantities of new, second-fill and third-fill 300 litre French oak barrels



Durbanville Hills Wine

Durbanville

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