

## Durbanville Hills Rhinofields Chardonnay 2003

Martin Moore describes this as an intense, big-bodied wine with abundant fruit flavours set against a backdrop of delicate, subtle wood. Its creamy texture provides the base that elevates the sweet fruit and citrus flavours.

He recommends enjoying it on its own or with richly flavoured foods.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore

**wine of origin :** Coastal

**analysis :** alc : 13.42 % vol   rs : 2.5 g/l   pH : 3.5   ta : 5.7 g/l

**type :** White   **wooded**

**pack :** Bottle

**in the vineyard :** Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills together with Distell to promote the regional individuality of this prime wine growing area, punctuated by hills. Just 10 kms from the cold Atlantic Ocean, it boasts a temperate climate with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. They are dryland vineyards, encouraging a process of natural selection. In addition, a meticulous crop control is applied to further limit yields and promote concentration of varietal flavour.

Winemaker Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

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.

**about the harvest:** The grapes for this wine came from three of the seven farms involved in Durbanville Hills. All vineyards are low yielding and trellised. Klein Roosboom and Hooge Berge Vallei are south facing and produce grapes with nuances of peach and banana flavours and creamy citrus aromas. The fourth vineyard, Maastricht, faces north and was selected for the peach aromas and pear flavours of its grapes. In all instances, the grapes were picked fully ripe after selective crop control during the growing season. They were harvested at between 24° and 25° Brix at the end of February.

**in the cellar :** The grapes from each vineyard were individually vinified. Forty percent was fermented in steel tanks at 12-15°C and left on the lees for five months. It was mixed with the lees occasionally to impart freshness and a full body that would not be overwhelmed by wood. The balance was crushed and fermented in new French oak racked after two months and spent a further ten months in these Burgundian barrels.



### Durbanville Hills Wine

Durbanville

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