

## Durbanville Hills Rhinofields Chardonnay 2005

Colour: Bright yellow with hints of green.

Bouquet: Aromas of citrus fruit and dried apricots with delicate oak vanillins in the background.

Palate: A full-bodied creamy wine with vanilla and lime.

The winemaker suggests enjoying the wine on its own or with richly flavoured foods.

**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Martin Moore

**wine of origin :**

**analysis :** alc : 13.15 % vol   rs : 2.0 g/l   pH : 3.61   ta : 5.15 g/l

**type :** White   **body :** Full   **wooded**

**pack :** Bottle   **size :** 0   **closure :** 0

**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 grapes were sourced from three of the seven farms involved in Durbanville Hills. All vineyards are low yielding and trellised. Klein Roosboom and Hooge Berge Vallei and Hillcrest are south facing. In all instances, the grapes were picked fully ripe after selective crop control during the growing season.

**about the harvest:** The grapes were harvested by hand between 23<sup>h</sup> and 24<sup>h</sup> Balling in February.

**in the cellar :** The grapes from each vineyard were individually vinified. Fifty percent was fermented in steel tanks between 12<sup>h</sup> to 15<sup>h</sup> 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 over whelmed by wood. The balance was crushed and fermented down to 18<sup>h</sup> balling in the tank, whereafter it was transferred to new French oak barrels, racked after two months and left to mature for 10 months before preparing the blend and putting it to bottle.

