

Durbanville Hills Rhinofields Chardonnay 2007

Colour: Bright yellow with hints of green.

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

Taste: 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 : Durbanville Hills Wine

winemaker : Martin Moore adn Gunther Kellerman

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 1.9 g/l pH : 3.44 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

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 dry-land 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.

The Rhinofields range carries very limited release wines made for the sophisticated palate that delights in the complexity and multi-dimensional character of Moores 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 were sourced from two of the nine farms involved in Durbanville Hills. All vineyards are low yielding and trellised. In all instances, the grapes were picked fully ripe after selective crop control during the growing season. The grapes were harvested by hand between 24° and 26° Balling in February and the grapes from each vineyard were individually vinified.

in the cellar : Fifty percent was fermented in stainless steel tanks between 12° to 15° C and left on the lees for six months, racked and tank matured for another six 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 down to 18° balling in the tank, where after it was transferred to new French oak barrels and racked after two months. The wine was matured for 10 months in barrels before blending and bottling. The cooperages used for the Rhinofields range were Mercury French Oak and Radoux American Oak (all tight grain medium toast barrels).



Durbanville Hills Wine

Durbanville

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