

## Durbanville Hills Rhinofields Merlot 2006

Colour: Deep Red

Bouquet: Lots of berry fruit with strawberries and cherries with hints of mint and oak spices.

Taste: Medium to full-bodied with strawberries and cherries followed by oak spices.

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 & Louw Engelbrecht

**wine of origin:** Coastal

**analysis:** alc : 13.4 % vol    rs : 2.5 g/l    pH : 3.49    ta : 6.1 g/l

**type:** Red      wooded

**pack:** Bottle    **closure:** Cork

**ageing:** The wine will reach its full potential in the next 3 to 4 years.

**in the vineyard:** 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°C and 26°C Balling and the batches vinified separately.

**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.



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Durbanville

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