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Durbanville Hills Rhinofields Merlot 2007

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 & Wilhelm Coetzee
wine of origin : Coastal
analysis : **alc :** 13.4 % vol **rs :** 2.2 g/l **pH :** 3.38 **ta :** 6.5 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 unique character of this wine lies in the influence of the different vineyards from which the grapes were sourced. The grapes were chosen 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 24 hours of cold soaking, the must was fermented on the skins (between 26ºC and 28ºC) in closed, specially designed auto fermenters (until dry). During this period the maximum fruit, colour and tannin extraction from the skins was made possible through very soft, continuous timerregulated pump-over cycles. To soften the texture, the wine was left on the skins for one week after the fermentation period. Controlled malolactic fermentation took place in tank after which the wine was matured for 18 months in small oak using new French oak barrels.

Durbanville Hills Wine
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