

## Durbanville Hills Rhinofields Chardonnay 2008

Colour: Rich straw colour with hints of green.

Bouquet: Zesty citrus, peach, dried apricots and butterscotch nose backed by well integrated wood.

Taste: Full-bodied and crisp on the palate with a lemon lime finish.

Enjoy as an appetizer or with stews, creamy pastas and spicy food such as curries.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Durbanville Hills Wine

**winemaker** : Martin Moore and Gunther Kellerman

**wine of origin** : Coastal

**analysis** : alc : 13.67 % vol   rs : 1.8 g/l   pH : 3.31   ta : 5.8 g/l

**type** : White   **style** : Dry   **body** : Full   **wooded**

**pack** : Bottle   **closure** : Cork

**in the vineyard** : The grapes were sourced from two of the nine Durbanville Hills member farms. The vineyards are low yielding and trellised. 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 24° and 26° Balling in March.

**in the cellar** : The grapes from each vineyard were individually vinified. Fifty percent was fermented in stainless steel tanks between 12° and 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, transferred to new French oak barrels and racked off the fermentation lees after two months. The wine was matured for a further 10 months on its fine lees in medium toasted tight grain barrels (Mercury, Radoux and Francois Freres made from French oak) before blending and bottling.

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.



### Durbanville Hills Wine

Durbanville

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