

## Durbanville Hills Rhinofields Pinotage 2010

Colour: Dark ruby.

Bouquet: Ripe berry and cherry aromas with layers of spice and star anise backing it, and a hint of citrus marmelade lingering on the nose. The combination reminds one of the Pinot noir parent.

Taste: A rich fruity character fills the mouth, backed by silky tannins and hints of plum.

Serve with spicy South African dishes like bobotie and barbequed meat or be brave and chill it to be enjoyed with deserts like baked pears or berries.

**variety :** Pinotage | 100% Pinotage

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore & Wilhelm Coetzee

**wine of origin :** Coastal

**analysis :** alc : 14.67 % vol   rs : 2.5 g/l   pH : 3.52   ta : 5.4 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**

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

### in the vineyard : Background

Nine leading vineyard owners in the Durbanville district joined forces with Distell to create Durbanville Hills with the aim of promoting the regional individuality of this prime winegrowing area. The striking Durbanville Hills cellar sits on the side of a series of rolling hills with magnificent views of Table Mountain and Table Bay - the very geography that lies at the heart of what makes the wines so unique.

The Durbanville ward is officially considered one of the Cape's two coolest wine regions, thanks to the sea breezes that drift inland from False Bay and Table Bay and the late afternoon mists that bathe the slopes. These conditions are ideal for the slow ripening of the grapes, allowing them to develop their full-flavoured, intense character. Grapes are sourced only from the shareholder-growers, all of whom farm within the limited appellation of Durbanville. Meticulous crop control limits yields and promotes concentration of varietal flavour. Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of waste water back to irrigation quality. In all its vineyards the growing practices prescribed by IPW (Integrated Production of Wine) are followed. These are designed to sustain natural resources. In addition, the members protect on their farms 210 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI). The Rhinofields range carries very limited release wines and the name refers to the indigenous Cape fynbos growing close to the Durbanville Hills cellar and which is being conserved.

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### The vineyards (vineyard consultant: Drikus Heyns)

The grapes for this wine were selected from a 10-year-old vineyard, located on the sunny, northwest facing vineyards on the farm Ongegund. The grapes were allowed to ripen to their full potential, enabling the winemaking team to produce a full and rich wine.

**about the harvest:** The grapes were picked by hand during mid February at sugar levels between 24° and 26° Balling.

**in the cellar :** We approach the making of our Pinotage with the greatest care, gently



handling the grapes with the utmost tenderness. The must was fermented on the skins in closed stainless steel tanks until almost dry (50g per liter of sugar left). At this stage the wine and skins were separated to allow fermentation to finish in stainless steel tanks. Maximum fruit, colour and tannin extraction from the skins was made possible through soft continues timer-regulated pump-over cycles. After malolactic fermentation, the wine was matured for 12 months in small oak, using only new French oak.

## Durbanville Hills Wine

Durbanville

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