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Durbanville Hills Rhinofields Shiraz 2011



Colour: Dark red
Nose: Sweet red fruit combine with white pepper and nutmeg and floral undertones.
Taste: Full-bodied and soft textured with mouth-filling ripe red fruit. The tannins are silky with oak flavours that linger on the aftertaste.

The complex palate makes it an ideal companion to mutton pie, a selection of Italian cured meats and gammon with a sweet and spicy glaze. Also enjoyable with goats milk cheese and pecorino cheese.

variety : Shiraz | 100% Shiraz
winery : Durbanville Hills Wine
winemaker : Martin Moore and Wilhelm Coetzee
wine of origin : Durbanville
analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.63 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

2014 International Wine and Spirit Competition - Silver Medal
2013 Veritas Wine Awards - Bronze Medal

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 unique character of this wine lies in the influence of the different vineyards from which the grapes were sourced. The grapes were harvested from two low-yielding vineyards in deep, dark red soils at around 250 meters above sea-level, planted in 1985 and 1990 respectively. All vineyard practices were performed in compliance with the South African IPW standards. Meticulous canopy management ensured optimum sunlight penetration and temperature control prior to flowering until the completion

of veraison.

about the harvest: The grapes were hand-picked to ensure vineyard selection between 24° - 25° Balling.

in the cellar : After 24 hours of cold soaking, the must was fermented on the skins between 26°C and 28°C 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 timer-regulated 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 14 months in a combination of new and 2nd fill French oak barrels.

Durbanville Hills Wine

Durbanville

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