

Durbanville Hills Rhinofields Pinotage 2012

Colour: Dark ruby with a deep purple tinge.

Nose: Concentrated blackcurrant with layers of vanilla, cherries and cinnamon and a hint of tobacco.

Taste: A rich and velvety character fills the mouth with sweet wood spice backed by silky tannins.

Serve with roast beef, roasted duck with a black cherry sauce, fillet Mignon, barbequed meat, Camembert and un-aged Gouda.

variety : Pinotage | 100% Pinotage

winery : Durbanville Hills Wine

winemaker : Martin Moore & Wilhelm Coetzee

wine of origin : Durbanville

analysis : alc : 14.46 % vol rs : 2.0 g/l pH : 3.69 ta : 5.38 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2014 International Wine and Spirit Competition - Bronze

2014 Decanter World Wine Awards - Gold

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 wine-growing area. The striking Durbanville Hills cellar sits proudly atop 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 considered one of the Cape's 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 and intense character. Grapes are sourced only from the shareholder growers, all of whom farm within the limited appellation of Durbanville. Meticulous canopy management promotes concentration of varietal flavour and colour. Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices includes the maintaining of the International Environmental Standard ISO 140001, treating of waste water back to irrigation quality and all vineyards subscribing to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. In addition the farmers protect 320 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, which is being conserved.

in the vineyard : Vineyard Consultant: Drikus Heyns

The grapes for this wine were selected from a sunny, northwest-facing vineyard on the farm Ongegund. The grapes were picked by hand during mid February at sugar levels between 24° and 26° Balling. The grapes were allowed to ripen to their full potential, enabling the winemaking team to produce a full and rich wine.

in the cellar : A soft hands approach towards the making of this reserve Pinotage results in an elegant and flavourful wine. The must was fermented on the skins with a special selected yeast strain which has proven itself on cool climate Pinotage from the Durbanville area over the last few years. When almost dry the wine and skins were separated to allow fermentation to finish in stainless steel tank. Maximum fruit, colour and tannin extraction from the skins was made possible through soft



continuous timer-regulated pump-over cycles. After malolactic fermentation, the wine was matured in extra tight grained new and second-fill French oak for 12 months.

Durbanville Hills Wine

Durbanville

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