

Durbanville Hills Rhinofields Pinotage 2013

Colour: Dark ruby with a brilliant red tinge.

Nose: Raspberry and blueberry notes with layers of vanilla, cherries and a hint of white chocolate.

Taste: A medium to full bodied taste with plums, berry fruit and vanilla character, with well integrated wood and a silky tannins.

Serve with rich meaty pastas, grilled sausages, rib stews, venison, lamb and steak with a fruit-based sauce such as cherries or berries.

variety : Pinotage | 100% Pinotage

winery : Durbanville Hills Wine

winemaker : Martin Moore & Wilhelm Coetzee

wine of origin : Durbanville

analysis : alc : 14.49 % vol rs : 2.1 g/l pH : 3.63 ta : 5.6 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

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.

Cellar master 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 ISO140001, 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 320ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The Rhinofields range refers to the indigenous Cape fynbos, Renosterveld, growing close to the Durbanville Hills cellar and which is being conserved on member farms.

in the vineyard : The grapes for this wine were selected from a sunny, northwest-facing vineyard on the farm Ongegund.

about the harvest: 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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