

## Durbanville Hills Rhinofields Chardonnay 2001

Veritas 2003 - Bronze

Michelangelo International Wine Awards 2003 - Gold

Martin Moore describes this as an intense, big-bodied wine with abundant fruit flavours set against a backdrop of delicate, subtle wood. Its creamy texture provides the base that elevates the sweet fruit and citrus flavours.

He recommends enjoying it on its own or with richly flavoured foods.

variety : Chardonnay | 100% Chardonnay

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 13.64 % vol rs : 1.7 g/l pH : 3.69 ta : 5.6 g/l

type : White wooded

pack : Bottle

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**in the vineyard :** Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills together with Distell to promote the regional individuality of this prime wine growing area, punctuated by hills. Just 10 kms from the cold Atlantic Ocean, it boasts a temperate climate with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. They are dryland vineyards, encouraging a process of natural selection. In addition, a meticulous crop control is applied to further limit yields and promote concentration of varietal flavour.

Winemaker Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

The Rhinofields range carries very limited release wines made for the sophisticated palate that delights in the complexity and multi-dimensional character of Moore's finest offerings. The name Rhinofields refers to the indigenous Cape fynbos growing close to the Durbanville Hills cellar and which is being conserved.

**about the harvest:** The grapes for this wine came from four of the seven farms involved in Durbanville Hills. All vineyards are low yielding and trellised. Three of these (Hoogelegen, Klein Roosboom and Hooge Bergs Vallei) are south-facing and produce grapes with nuances of peach and banana flavours and creamy citrus aromas. The fourth vineyard, Maastricht, faces north and lies almost at sea level. It was selected for the peach aromas and pear flavours of its grapes. In all instances, the grapes were picked fully ripe after selective crop control during the growing season. They were harvested at between 24° and 25° Balling at the end of February.

**in the cellar :** The grapes from each vineyard were individually vinified. The major portion was fermented in steel tanks at 12-15°C and left on the lees for five 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 as whole bunches and fermented on the lees, left for five months but spending a total of eight months in Burgundian oak. To give it added complexity and a creamy character to help integrate the fruit and wood flavours, 10% of the 1999 vintage from the same vineyards was introduced to these barrels.



Fermented on the lees was to ensure the wine sufficient structure to maintain its character in the bottle for at least three years.

## Durbanville Hills Wine

Durbanville

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