

Durbanville Hills Rhinofields Merlot 2000

Veritas 2004 - Gold

International Wine & Spirit Competition 2004 - Bronze
Bronze - International Wine and Spirit Competition (IWCS) 2005

Veritas 2005 - Bronze

Martin Moore describes this as an intense, big-bodied wine with abundant fruit flavours set against a backdrop of delicate, subtle wood and hints of mint on the nose.

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

variety : Merlot | 100% Merlot

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 12.38 % vol rs : 1.3 g/l pH : 3.64 ta : 5.4 g/l

type : Red wooded

pack : Bottle

Veritas 2004 - Gold

International Wine & Spirit Competition 2004 - Bronze

Bronze - International Wine and Spirit Competition (IWCS) 2005

Veritas 2005 - Bronze

ageing : The wine's structure and balance will allow it to enhance with age for at least 10 years.

in the vineyard : 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. The grapes for this wine came from two of the seven farms involved in Durbanville Hills, namely the north-facing Klein Roosboom and the south-farm, Hooge Berge Vallei.

in the cellar : The grapes from each vineyard were individually vinified. The must was fermented on the skins for seven days until dry and left on the skins for three weeks to allow extended maceration. Fermentation took place in stainless steel Dizio tanks from Italy. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous computer-regulated pump-over cycles. The fermenting juice was kept in these oxygen-poor tanks, which remained closed, whilst the skins remained fully immersed during the entire fermentation and maceration period. After malolactic fermentation, the wine was matured for 12 months in small wood, with 75% in new French oak barrels and 25% in second-fill French oak barrels. The wine was then blended to achieve balance between fruit and oak and a complexity of flavour.



Durbanville Hills Wine

Durbanville

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