

## Durbanville Hills Biesjes Craal Sauvignon Blanc 2005

International Wine & Spirit Competition 2006 - Bronze  
Veritas 2005 - Bronze

Colour: Brilliant green with hints of gold.

Nose: Aromas of green pepper, gooseberry and asparagus.

Taste: Crisp and fresh with tropical fruit underlined by green pepper and a slight grassiness with a long lingering aftertaste.

Ideally suited to enjoy with foods such as fish and seafood.



**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore

**wine of origin :** Coastal

**analysis :** alc : 11.61 % vol    rs : 1.18 g/l    pH : 3.38    ta : 5.76 g/l

**type :** White    **style :** Dry

**pack :** Bottle

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**in the vineyard :** Durbanville Hills was created when seven leading vineyard owners in the Durbanville Hills district joined together with Distell to promote the regional individuality of this prime wine growing area, characterised 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.

The grapes for this wine came from a very steep, south-facing vineyard, established in the 1970s, on the farm Bloemendal. The bush vines, located 320 metres above sea level and grown in deep, red soil, yield grapes with a dusty flavor, a typical expression of cooler Cape Sauvignon Blancs, in the opinion of winemaker Martin Moore.

**about the harvest:** The grapes were harvested by hand at 23,7Å° Balling in February, with prominent grassy flavours, reminiscent of New Zealand cool climate Sauvignon Blancs.

**in the cellar :** The crushed fruit were given 30 hoursâ€™ skin contact to extract all possible flavour before the juice was cold fermented at 12Å°C. Dry ice was used to protect the must and young wine against oxidation. After fermentation, it was left on the lees for 6 months to allow the yeast cells to break up and release the inherent flavours and create a structure for aging over the next few years. The wine was left to mature for 12 to 18 months in the bottle to fully express its concentrated varietal fruit character.

### Durbanville Hills Wine

Durbanville

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