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Durbanville Hills Rhinofields Sauvignon Blanc 2005



Winemaker Martin Moore says the complexity of this Sauvignon Blanc has its origins in the diverse slopes of the undulating hills of Durbanville.
International Wine & Spirit Competition 2006 - Bronze
Colour: Bright with green tinges.
Nose: Tropical fruit flavours balanced by grassy and gooseberry notes.
Taste: Full-bodied with intense flavour of pineapple, melon and green apple with a crisp acidity and a long aftertaste.

A robust wine, it stands up well to a variety of dishes from pastas to fish, poultry, pork and veal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 12.24 % vol **rs :** 2.3 g/l **pH :** 3.41 **ta :** 5.98 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle

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

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in the vineyard : The grapes were sourced from four of the seven growers in the Durbanville Hills group. The grapes were selected from five vineyards, all trellised to protect the fruit from direct sunlight. The soft, radiated heat allowed for the gradual ripening of the fruit, which meant flavour components could be developed to the full.

The higher altitude vineyards on the south-facing slopes of Hooge Bergs Vallei , Hillcrest and Hooggelegen (names indicating their lofty location) were cooled by mists and Atlantic winds. They contributed the grassy flavours associated with cool climate Sauvignon Blanc wines. On Maastricht grapes were harvested from two low-lying slopes facing south-west to obtain a full-bodied, tropical character.

about the harvest: The grapes were picked at the end of February at between 22Â° and 24Â° Balling.

in the cellar : After four to ten hoursâ€™ skin contact in specially designed stainless steel separators, the must was fermented cold and slowly, under a blanket of CO2. It was left on the lees and only racked shortly before bottling in September 2005. The five months spent on the fermentation lees was to ensure sufficient structure for the wine to hold its own for at least three years in the bottle.

Durbanville Hills Wine

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