

Durbanville Hills Biesjes Craal Sauvignon Blanc 2006

2007 Old Mutual Trophy Wine Show -Bronze Medal (71/100)

Veritas 2006 - Bronze

Colour: Brilliant green with hints of gold.

Bouquet: 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.

The winemaker recommends savouring it on its own slightly chilled or served with seafood and pastas.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 11.68 % vol rs : 1.1 g/l pH : 3.26 ta : 6.4 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.

This single-vineyard wine takes its name from Biesjes Craal, an early outpost in what is now Milnerton, where salt was collected and oxen outspanned to graze and rest.

about the harvest: The grapes were harvested by hand at 20,5° Balling in the last week of January, with prominent grassy flavours, reminiscent of New Zealand cool climate Sauvignon Blancs. This was the first block to be harvested for the cellar for vintages 2004, 2005 and 2006.

in the cellar : The crushed fruit were given 8 to 10 hours skin contact to extract all possible flavour before the juice was cold fermented at 12°C. Dry ice was used to protect the must and young wine against oxidation. After fermentation, it was left on the lees for 4 months to allow the yeast cells to break up and release the inherent flavours and create a structure for ageing over the next few years.



Durbanville Hills Wine

Durbanville

021 558 1300

www.durbanvillehills.co.za