

Durbanville Hills Rhinofields Outer Valley Sauvignon Blanc 2006

Veritas 2006 - Bronze

Michelangelo Awards 2006 - Silver Medal

Winemaker Martin Moore says although the grapes the berries are nevertheless ready for picking quite early in the harvesting season and express the green pepper and earthy characteristics of this cultivar. Colour: Bright with green tinges.

Bouquet: Grassy and green pepper notes, followed by a hint of asparagus.

Taste: Full-bodied with intense flavour of green pepper and a balance of green pea, asparagus and herbaecious flavours backed with tropical undertones on the palate.

This robust wine 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 : 11.09 % vol rs : 1.1 g/l pH : 3.26 ta : 6.6 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 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.

Michelangelo Awards 2006 - Silver Medal

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in the vineyard : The Rhinofields Inner Valley Sauvignon Blanc and the Rhinofields Outer Valley Sauvignon Blanc are produced to show the rich diversity of terroir where almost every vineyard produces fruit with a distinctly own character.

The grapes were sourced from one of the seven growers in the Durbanville Hills group and were selected from a single vineyard which is 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.

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

After four to ten hours' 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 July 2006. The four 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

Durbanville

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