

Durbanville Hills Sauvignon Blanc 2007

Colour: Clear brilliant with flashes of green.

Bouquet: Tropical fruit aromas combined with green fig, gauva and gooseberry.

Taste: Seamlessly layered flavours ranging from tropical fruit to fig, lime, gauva and gooseberry, leading up to a crisp finish.

Martin recommends savouring the wine 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 : 13.28 % vol rs : 2.62 g/l pH : 3.45 ta : 5.62 g/l

type : White **body** : Full **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from seven of the nine growers in the Durbanville Hills group. Three of these have high-altitude vineyards grown on the south-east slopes of Hooge Bergs Valley, cooled by mists and the Southeaster, where lower than average temperatures make for slow ripening and intense flavour retention. Some grapes from low-lying, south-western facing vineyards on Maastricht, Bloemendal and Klein Roosboom were used to contribute a full-bodied character.

The winter preceding the 2007 vintage was relatively dry and the crucial flavour producing ripening period for Sauvignon Blanc grapes were quite cool, resulting in small berries with concentrated flavour. The grapes were healthy and ripened earlier than normal, so harvesting was done before the hot spells that occurred later in the season. The Sauvignon Blanc varietal character of the grapes especially from the higher slopes was very strong resulting in wines with lots of green pepper, gooseberry and tropical fruit characters.

about the harvest: The grapes were hand picked during the last week in January up to the first week in March, at between 20,5Å° and 24Å° Balling.



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Durbanville

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