

## Durbanville Hills Rhinofields Sauvignon Blanc 2007

2007 Michelangelo International Wine Awards - Silver Medal

Colour: Bright with green tinges.

Bouquet: 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.

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 and Gunther

**wine of origin :** Coastal

**analysis :** alc : 12.53 % vol rs : 1.3 g/l pH : 3.57 ta : 5.9 g/l va : 0.61 g/l so2 : 101 mg/l fso2 : 35 mg/l

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

**pack :** Bottle **closure :** Cork

2007 Michelangelo International Wine Awards - Silver Medal

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.

**in the vineyard :** The grapes were sourced from five of the eight 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, Klein Roosboom and Hooggelegen (names indicating their lofty location) were cooled by mist and Atlantic wind and contributed to the grassy flavours associated with cool climate Sauvignon Blanc wines. On Welbeloond 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 in early February at between 22° and 24° Baling.



### Durbanville Hills Wine

Durbanville

021 558 1300

[www.durbanvillehills.co.za](http://www.durbanvillehills.co.za)