

Durbanville Hills Biesjes Craal Sauvignon Blanc 2007

2008 Michelangelo International Wine Awards - Silver

2007 Michelangelo International Wine Awards - Gold

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 : 11.91 % vol rs : 1.58 g/l pH : 3.25 ta : 6.49 g/l

type : White style : Dry

pack : Bottle closure : Cork

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in the vineyard : Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills together with Distell to promote the regional individuality of this prime wine growing area, punctuated by hills. In close proximity to 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. Meticulous crop control applied to these vineyards further limits yields and promotes concentration of varietal flavour, encouraging a process of natural selection. Winemaker Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and 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.

The grapes for this wine came from a steep south-facing vineyard. The vines situated at an altitude of 320 m, grow in deep, red soil and yield grapes with a dusty flavour, reminiscent of the cooler Cape Sauvignon Blancs.

about the harvest: The grapes were harvested by hand at 20,5Â° Balling in the first week of February, with prominent grassy flavours, reminiscent of New Zealand cool climate Sauvignon Blancs.



Durbanville Hills Wine

Durbanville

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