

Durbanville Hills Sauvignon Blanc 2008

Colour: Clear brilliant with flashes of green.

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

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

Savour the wine on its own slightly chilled or serve with seafood and pastas.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Wine

winemaker : Martin Moore with Gunther Kellerman

wine of origin : Coastal

analysis : alc : 12.80 % vol rs : 1.30 g/l pH : 3.41 ta : 6.20 g/l

type : White **style** : Dry **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 the Hooge Bergs Valley. Cooled by mists and the Southeaster, the lower than average temperatures make for slow ripening and intense flavour retention. Some grapes from low-lying, south-western facing vineyards on Maastricht, Bloemendal, Klein Roosboom and Oatlands were used to create a full-bodied character.

The winter preceding the 2008 vintage was fairly wet and the crucial flavour producing ripening period for Sauvignon Blanc grapes were quite cool, resulting in small berries with concentrated flavour. Compared to the 2007 vintage, there was no particular hot spells during the ripening period which resulted in gradual ripening of the variety. The grapes were healthy and ripened some two weeks later than normal. The Sauvignon Blanc varietal character of the grapes, especially from the higher slopes, was very strong producing wines with an abundance of green pepper, gooseberry and tropical fruit characters.

about the harvest: The grapes were hand picked during the second week in February up to the second week in March at between 20.5° and 24.5° Balling.

in the cellar : Crushing and juice handling, varying from immediate draining to an average of five hours skin contact, was conducted under dry ice (CO₂) to preserve the typical delicate flavours that are fragile during these first stages of the winemaking process. Cold fermentation at 11° C to 14° C, followed by extended contact with the lees for almost two months, contributes to the full mouth-feel of the wine. The wines from the different vineyards were vinified separately according to the specific nature of the grapes and blended shortly before bottling.



Durbanville Hills Wine

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