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Durbanville Hills Rhinofields Sauvignon Blanc 2008

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 Kellerman
wine of origin : Coastal
analysis : **alc :** 13.06 % vol **rs :** 1.3 g/l **pH :** 3.47 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

The Rhinofields range carries very limited release wines made for the sophisticated palate that delights in the complexity and multi-dimensional character of Mooreâ€™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 vineyards (viticulturist: Johan Pienaar)
The grapes were sourced from six of the nine growers in the Durbanville Hills group and were chosen from nine 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 winter preceding the 2008 vintage was fairly wet and the crucial flavour producing ripening period for Sauvignon Blanc grapes was 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. The grapes were healthy despite occasional rain 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. The higher altitude vineyards on the south-facing slopes of Hooge Bergs Valley, Hillcrest, Klein Roosboom and Hooggelegen were cooled by mist and Atlantic wind and contributed to the grassy flavours associated with cool climate Sauvignon Blanc wines.

about the harvest: The grapes were picked from early up to end of February at between 21.5° and 24.5° Balling.

in the cellar : 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 fermentation lees and only racked and blended shortly before bottling in July 2008. The three 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
021 558 1300
www.durbanvillehills.co.za