

Durbanville Hills Biesjes Craal Sauvignon Blanc 2008

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 : 13.58 % vol rs : 1.4 g/l pH : 3.62 ta : 6.10 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

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 vineyards (viticulturist: Johan Pienaar)

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. The grapes were healthy, despite occasional rain in season 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 grapes for this wine came from a steep south-facing vineyard situated at an altitude of 320 m and growing in deep and red soil.

about the harvest: The grapes were harvested by hand at 23.5° Balling in the middle of February, with prominent grassy flavours, reminiscent of New Zealand cool climate Sauvignon Blancs.

in the cellar : The crushed fruit were given 8-10 hours' skin contact to extract all possible flavour before the juice was cold fermented between 12° C and 14° C. Dry ice was used to protect the must and young wine against oxidation. After fermentation, it was left on the fermentation lees for 4 months to allow the yeast cells to break up and release the inherent flavours and create a structure for aging over the next few years.



Durbanville Hills Wine

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021 558 1300

www.durbanvillehills.co.za

