

## Durbanville Hills Sauvignon Blanc 2009

Colour: Pale green colour.

Bouquet: Complex combination of papaya, grapefruit, lime and winter melon with green fig and prickly pear flavours coming to the surface as the wine change temperature.

Taste: The palate is a combination of fruit flavours and green pepper.

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 : 13.38 % vol   rs : 1.8 g/l   pH : 3.32   ta : 6.5 g/l

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

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

### **in the vineyard** : The Vineyards - vineyard consultant: Johan Pienaar

The grapes were sourced from seven of the nine members of Durbanville Hills and three of them have high altitude vineyards growing on the south-eastern 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 enhance the full-bodied character.

The winter preceding the 2009 vintage was fairly wet and the crucial flavour-producing ripening period for Sauvignon Blanc grapes was cool, resulting in small berries with concentrated flavour. Compared to the 2008 vintage, there was no rain during the season insuring an uninterrupted ripening period. The grapes were thus very 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 tropical fruit characteristics.

**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 (CO<sub>2</sub>) 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

Durbanville

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