wine.co.za
easiest way to buy wine

Durbanville Hills Rhinofields Sauvignon Blanc 2009

Colour: Pale green.
Bouquet: Fresh guava with passion fruit, pineapple and hints of grass and nettle flavours on the nose.
Taste: A full-bodied wine with intense flavours of tropical fruit, a crisp acidity and a lingering citrus finish.

A robust wine, it 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 :** 13.32 % vol **rs :** 2.1 g/l **pH :** 3.43 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : **The vineyards (viticulturist: Johan Pienaar)**
The grapes were sourced from Klein Roosboom and Morgenster, where the vineyards are all trellised to ensure perfect bunch positioning protecting the fruit from direct sunlight. The soft, radiated heat allowed for the gradual ripening of the fruit resulting in an abundance of flavour. The winter preceding the 2009 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 2008 vintage, there were no rain interruptions resulting in gradual ripening and healthy grapes. The Sauvignon Blanc varietal character of the grapes, especially from the higher slopes, was very strong, producing wines with an abundance of tropical fruit characters.

about the harvest: The grapes were picked from early February to mid March 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 juice was drained and cold-settled for 48 hours. Slow fermentation at 11° - 14° C was followed by a fairly long period of lees contact with the wine being racked and blended shortly before bottling in July 2009. The three months spent on the fermentation lees will ensure longevity of the wine in addition to contributing to the structure and mouth-feel.

Durbanville Hills Wine

Durbanville
021 558 1300
www.durbanvillehills.co.za