

Durbanville Hills Sauvignon Blanc 2010

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.

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 with Gunther Kellerman

wine of origin : Coastal

analysis : alc : 13.38 % vol rs : 1.8 g/l pH : 3.32

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

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver Award

in the vineyard : The Vineyards - vineyard consultant: Drikus Heyns

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 2010 vintage was wet and cold and the crucial flavour producing ripening period for Sauvignon Blanc grapes was cool and dry resulting in very healthy grapes with small berries with concentrated flavour. 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° - 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 2010. The 3 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