

Durbanville Hills Biesjes Craal Sauvignon Blanc 2009

Colour: Brilliant green with hints of gold.

Nose: The nose is a well balanced combination of fruity green pepper, gooseberry and asparagus with earthy flavours.

Taste: Crisp and fresh with tropical fruit underlined by green pepper and a slight grassiness. A long lingering aftertaste reminds of lime and winter melon.

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 and Gunther Kellerman

wine of origin : Durbanville

analysis : alc : 13.59 % vol rs : 2.1 g/l pH : 3.36 ta : 6.3 g/l

type : White

pack : Bottle **closure :** Cork

Durbanville Ward and Philadelphia Ward Terroir Awards 2011 - Top Sauvignon Blanc
Veritas 2010 Wine Awards - Gold Medal

in the vineyard : Background

Nine leading vineyard owners in the Durbanville district joined forces with Distell to create Durbanville Hills with the aim of promoting the regional individuality of this prime winegrowing area. The striking Durbanville Hills cellar sits proudly atop a series of rolling hills with magnificent views of Table Mountain and Table Bay - the very geography that lies at the heart of what makes the wines so unique. The Durbanville ward is officially considered one of the Cape's two coolest wine regions, thanks to the sea breezes that drift inland from False Bay and Table Bay and the late afternoon mists that bathe the slopes. These conditions are ideal for the slow ripening of the grapes, allowing them to develop their full flavoured and intense character. Grapes are sourced only from the shareholder growers, all of whom farm within the limited appellation of Durbanville. Meticulous crop control applied to these vineyards further limits yields and promotes concentration of varietal flavour, encouraging a process of natural selection. Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices includes the maintaining of the International Environmental Standard ISO 140001, treating of waste water back to irrigation quality and all vineyards subscribing to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. In addition the farmers protect 220ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI). 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 grapes for this wine came from a steep south-facing vineyard. The vines situated at an altitude of 320 m, grow in deep, red soil and yield grapes with a dusty flavour, reminiscent of the cooler Cape Sauvignon Blancs.

about the harvest: The grapes were hand-picked at 23.5° Balling in the middle of February, with prominent grassy flavours.

in the cellar : The crushed fruit were given 10 hours' skin contact to extract all possible flavour before the juice was cold fermented between 12° C - 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 three 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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