

## Durbanville Hills Sauvignon Blanc 2000

â€œThis wine can be compared to a tropical basket of fruit! A complex combination wine with a full, honest wine-from-vineyard providing the solid structure, which was blended with surprise flavours of the 2000 vintage. â€œSo complex is this wine with so many different yet complementing fruit characteristics that, by means of a single sip from it, you can actually tour through the worlds Sauvignon Blancs. â€œA bold wine infused with the multi-layered flavours of tropical fruit, fig, lime, guava and hints of gooseberry. These flavours are carried through to the palate by the full-bodied juicy style of the wine in an aftertaste that never seems to end. Yet, when you swallow this well-balanced wine, it leaves a surprising crispness due to the abundance of natural fruit acids.â€

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol rs : 2.0 g/l pH : 3.42 ta : 5.4 g/l va : 0.46 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** The complexity of this Sauvignon Blanc has its origins in the diverse slopes of the undulating hills of Durbanville. The grapes were selected from four vineyards. The higher-altitude vineyards on the south-facing slopes of Hooge Berge Vallei and Hooggelegen provided the intense fruit flavours that round off the wine.

The vines are trellised to protect the grapes from direct sunlight. The soft, radiated heat allows for the gradual ripening of the fruit which means flavour components are developed to the full.

**about the harvest:** On Maastricht we harvested from two low-lying slopes facing south-west to obtain the full-bodied character of the wine. The grapes were picked at the end of February 2000 at between 22Â° and 24Â° Balling.

**in the cellar :** After 30 hours skin contact in specially designed stainless steel separators, the must was fermented cold and slowly, under a blanket of CO<sub>2</sub>. The wine was made sur lie and the wine was only racked from the lees shortly before bottling in July 2000.



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Durbanville

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