

Durbanville Hills Biesjes Craal Sauvignon Blanc 2011

Colour: Brilliant green with hints of gold.

Nose: Hints of spearmint, Cape gooseberry, *khaki-bos* and an earthy, fresh citrus zestiness on the nose.

Taste: Crisp and fresh with hints of minerality as well as paw-paw and winter melon flavours, ending in a lingering finish.

The winemaker recommends savouring it on its own slightly chilled or accompanied by deep fried scallops with tartare sauce, West Coast mussels served with a creamy sauce, goats-milk cheese, salad of rocket, chicory and radicchio with a lemon juice and olive oil dressing.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Wine

winemaker : Martin Moore and Gunther Kellerman

wine of origin : Coastal

analysis : alc : 13.51 % vol rs : 2.1 g/l pH : 3.36 ta : 5.9 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

Veritas Wine Awards 2012 - Bronze

Old Mutual Trophy Wine Show 2012 - Bronze

International Wine Challenge 2012 - Commended

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 on the side of 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, intense character. Grapes are sourced only from the shareholder-growers, all of whom farm within the limited appellation of Durbanville. Meticulous crop control limits yields and promotes concentration of varietal flavour. Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of waste water back to irrigation quality. In all its vineyards the growing practices prescribed by IPW (Integrated Production of Wine) are followed. These are designed to sustain natural resources. In addition, the members protect on their farms 210 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

This vineyard-specific wine takes its name from Biesjes Craal, an early outpost in what is now Milnerton, where salt was collected and for oxen to graze and rest.

The vineyards (vineyard consultant: Drikus Heyns)

The winter preceding the 2011 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 untrellised block gave intense earthy, peppery flavours in the grapes which we prefer for this single vineyard wine.

about the harvest: The grapes were harvested by hand 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° - 14°C. Dry ice was used to protect the must and young wine against oxidation.

Durbanville Hills Wine

Durbanville

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