

## Durbanville Hills Sauvignon Blanc 2011

Colour: Pale green colour.

Bouquet: A delightful 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 tropical fruit flavours and nettles with a crisp acidity and full mouth-feel.

Enjoy on its own, slightly chilled, or served with asparagus quiche, oysters, tempura prawns, thai food, goat's-milk cheese and a variety of seafood dishes.

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

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore with Gunther Kellerman

**wine of origin :** Coastal

**analysis :** alc : 13.73 % vol    rs : 4.3 g/l    pH : 3.25    ta : 6.4 g/l

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

**pack :** Bottle    **closure :** Cork

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Bronze Medal

Michelangelo CCL International Wine Awards 2010: Silver 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 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).

### The Vineyards - vineyard consultant: Drikus Heyns

The grapes were sourced from seven of the nine Durbanville Hills member farms and three of them have high altitude vineyards growing on the south-eastern slopes of the Hooge Berge Valley. Cooled by mists and the southeaster, the lower than average temperatures make for slow ripening and intense flavour retention. Some grapes from low-lying, south-western facing vineyards on Maastricht, Bloemendal, Klein Roosboom and Oatlands were used to enhance the full-bodied character. The winter preceding the 2010 vintage was fairly cold and wet and the crucial flavour-producing ripening period for Sauvignon Blanc grapes was cool, resulting in small berries with concentrated flavour. Similar to the 2009 vintage, there was no rain during the season insuring an uninterrupted ripening period. The grapes were thus very healthy and ripened some two weeks later than normal. The Sauvignon Blanc varietal character of the grapes, especially from the higher slopes, was very strong producing wines with



an abundance of tropical fruit characteristics. Some warmer spells insured fuller blending components with lower acidity, ensuring an easy drinking style.

**about the harvest:** The grapes were hand-picked from the second week in February up to the second week in March at between 20.5° - 24.5° Balling.

**in the cellar :** Crushing and juice handling, varying from immediate draining to an average of four hours skin contact, was conducted under dry ice (CO<sub>2</sub>) to preserve the typical delicate flavours that are fragile during these first stages of the winemaking process. Cold fermentation at 11°C to 14°C, followed by extended contact with the lees for almost two weeks, contributes to the full mouth-feel of the wine. The wines from the different vineyards were vinified separately according to the specific nature of the grapes and blended shortly before bottling.

## Durbanville Hills Wine

Durbanville

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