

## Durbanville Hills Rhinofields Sauvignon Blanc 2000

A ripe wine with flavours of pineapple, melon, green apple and gooseberries from the one vineyard. The vines from the high cool southern slopes attributed the strong grass character so typical of a colder region Sauvignon blanc that delicately rolls over the tropical flavours to finish the nose. The grassy flavours first appears as dusty flavours and blossoms with time in the bottle.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Cellar

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 13.7 % vol rs : 1.9 g/l pH : 3.41 ta : 5.4 g/l va : 0.4 g/l

type : White

pack : Bottle

in the vineyard : This multi-dimensional wine is the result of two vineyards of opposing character that happened to be fully ripe on the same date - February 14th 2000. These vineyards have been selected after vinification in the previous year to produce tropical fruit-flavoured Sauvignon blanc with abundant grass aromas that lingers on and on.

about the harvest: The grapes were harvested on the 14th February 2000.

in the cellar : The coincidence of the same harvest date was too much of an temptation not to exploit and the juice was blended after separate skin contact, to become alive as wine together during cool fermentation. The trust in previous experience and coincidental ripening proved successful and the Rhinofields Reserve Sauvignon blanc was born. The seven months spent on the fermentation lees ensures a wine that, unlike most South African Sauvignon blancs, will last at least three years in the bottle. The Valentines day brainwave was bottled without any tampering .



### Durbanville Hills Cellar

Cape Town

+27.215581300

[www.durbanvillehills.co.za](http://www.durbanvillehills.co.za)

  
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