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Durbanville Hills Rhinofields Sauvignon Blanc 2014



Colour: Pale green.
Nose: Aromas of winter melon, kiwi and passion fruit with a slight herbaceousness.
Taste: Mouth-watering elegance with kiwi and winter melon flavours and a crisp, lingering finish.

Serve on its own slightly chilled or with smoked haddock, tempura battered prawns, stir-fried calamari,asparagus quiche, ratatouille and Thai noodle salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Durbanville Hills Wine
winemaker : Martin Moore and Gunther Kellerman
wine of origin : Durbanville
analysis : **alc :** 13.03 % vol **rs :** 1.5 g/l **pH :** 3.3 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2014 Veritas Awards - Gold

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 wine-growing 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 considered one of the Cape's 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 canopy management promotes concentration of varietal flavour.

Cellar master 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 320 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The Rhinofields range is named after this indigenous Renosterveld growing close to the Durbanville Hills cellar and which is being conserved.

The Vineyard (Vineyard Consultant: Henk van Graan)
The grapes were sourced from Bloemendal and Morgenster farms where the vineyards are all trellised to ensure perfect bunch positioning protecting the fruit from direct sunlight. The soft, radiated heat allowed for the gradual ripening of the fruit resulting in an abundance of flavour. The winter preceding the 2014 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 Sauvignon Blanc varietal character of the grapes, especially from the higher slopes, was very strong, producing wines with an abundance of tropical fruit characters.

about the harvest: The grapes were picked from mid to end February at between 21.5° and 23° Balling.

in the cellar : After four hours' skin contact in specially designed stainless steel separators, the juice was drained and cold-settled for 48 hours. Slow fermentation at 11° - 14ºC was followed by a short period of lees contact with the wine being racked and blended shortly before bottling.

Durbanville Hills Wine

Durbanville

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