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Durbanville Hills Vineyard Selection Biesjes Craal Sauvignon Blanc 2016



Colour: Brilliant clear with green edges
Nose: The nose is a well-balanced combination of citrus, capsicum, green figs, nettle and hints of gooseberries.
Taste: An elegant combination of citrus and mixed tropical fruits with a hint of asparagus on the palate.

Enjoy slightly chilled on its own or serve with fresh oysters, robust herb-flavoured salads and grilled dishes or creamy goat's milk, feta and ricotta cheeses.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Durbanville Hills Wine
winemaker : Martin Moore and Kobus Gerber
wine of origin : Durbanville
analysis : **alc :** 12.93 % vol **rs :** 2.80 g/l **pH :** 3.25 **ta :** 6.60 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

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.

in the vineyard : The vineyards (vineyard consultant: Henk van Graan)
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 and concentrated flavour. The untrellised block imparted intense earthy, peppery flavours which we prefer for this single vineyard wine.

about the harvest: The grapes were hand-picked at 23.5° Balling towards the end of February, with prominent grassy flavours.

in the cellar : The crushed fruit were given four hours' skin contact to extract all possible flavour before the juice was cold fermented between 12°C and 14°C. Dry ice was used to protect the must and young wine against oxidation.

Durbanville Hills Wine

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