

Durbanville Hills Sauvignon Blanc 2001

Made reductively to enhance the intensity of flavours, this is a full-bodied wine that Martin Moore describes as offering a multi-layering of tastes ranging from tropical fruits to fig, lime, guava and gooseberry and ending in a crisp finish. Savour on its own slightly chilled or served with seafood and pastas.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : alc : 13.7 % vol rs : 3.2 g/l pH : 3.23 ta : 6.6 g/l
type : White
pack : Bottle

in the vineyard : The grapes were sourced from three of the seven growers in the Durbanville Hills group. Two of these have high altitude vineyards grown on the south-east slopes of Hooge Bergs Valley and Hooggelegen (both names indicating their lofty location), cooled by mists and Atlantic winds, where lower than average temperatures make for slow ripening and intense flavour retention. Two low lying, south western facing vineyards on Maastricht were also harvested for grapes that would contribute a full-bodied character to the wine.

about the harvest: The grapes were hand picked at the end of February, at between 22° and 24° Balling.

in the cellar : Left in the skins for 30 hours before cold fermentation under a layer of carbon dioxide. The wine was left on the lees for almost five months, until shortly before bottling.



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Durbanville

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