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# Durbanville Hills Tangram White Blend 2016

Colour: Light straw.
Aroma: Aromas of fresh lemon, citrus rind, flowers, lime, grapefruit and minerality.
Taste: Rich full concentrated wine with flavours of citrus, spice, grapefruit with a nutty and lemon rind finish.




**variety :** Sauvignon Blanc | 88% Sauvignon Blanc, 12% Semillon
**winery :** Durbanville Hills Wine
**winemaker :** Martin Moore, Gunther Kellerman
**wine of origin :** Durbanville
**analysis :** **alc :** 14.18 % vol **rs :** 1.77 g/l **pH :** 3.40 **ta :** 6.35 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

2017 Tim Atkin SA Special Report - 92 Points
2021 Veritas Award double gold

**ageing :** For optimum enjoyment, serve between 10˚C - 12˚C. If stored in optimal conditions, the wine can be cellared for 5 to 10 years.

The tangram is a Chinese geometrical puzzle consisting of five triangles, a square and a rhomboid, which can be arranged to make various forms and pictures to tell a story.

To master the Tangram, one has to look at the whole puzzle to understand and form the myriad of images to be shaped.

Our Tangram is skilfully crafted from the following 7 elements; our three wine makers, earth, wind, fire & water.

A noble blend of Sauvignon Blanc and Semillon was created. This wine was rested in French oak barrels for 10 months and is an expression of an illustrious cool climate wine.

**in the vineyard :** The Vintage: The winter preceding the 2016 vintage was an unusually dry winter followed by a cool pre-season. An unpredicted warm spell in January accelerated ripeness and ensured very healthy grapes

The Vineyard:The Sauvignon Blanc was selected from three vineyard blocks on the southern slopes where the valley opens up towards the West Coast. The 30-year old bush vine block is situated lowest of three blocks on the slopes and also enjoys the most wind protection. The majority of the grapes were selected from this block ensuring the classical and mineral character of the wine.

The two 15 year old trellised vineyards higher up on the hill supplied the more typical fruity aromas. At a height of 180 to 200 meters above sea they are exposed to the cool southeasterly breezes blowing in from nearby False Bay.

The Semillon block was planted in 1996 in the cool heart of the valley, where the vines are known to contribute to the fullness on the palate. Satellite technology was used to identify the premium spots in each block. Only grapes from these spots were harvested and used to make this wine.The decision on when to pick was made by regularly tasting the grapes to establish the ripening profile and prevent overly fruity grapes to ensure complexity rather than mere fruitiness. To ensure gentle handling of the grapes during harvest, the winemakers hand-selected a dedicated team that picked the grapes ensuring a careful selection of the best fruit in the vineyard.

**in the cellar :** In the Cellar: Both the Sauvignon Blanc and Semillon were handpicked

at optimum ripeness in the early morning. The grapes were crushed and allowed to cold settle for 3 days, with lees stirring once a day. The clean juice was racked to a stainless steel fermentation tank and inoculated with a selected yeast strain. The first 5˚B of fermentation was done in tank and thereafter transferred to barrels to complete fermentation.

Maturation:The winemakers selected a combination of new and old French oak barrels; focusing on three sizes, namely 300 litre, 500 litre and 600 litre to mature the wine for a further 10 months to ensure a better extraction of the flavours and overall complexity. During maturation the wine was regularly stirred to add complexity to the blend. After maturation, the winemaking team spent a number of days selecting the best barrels to create the perfect blend.

## Durbanville Hills Wine

**Durbanville**

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