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Durbanville Hills Rhinofields Sauvignon Blanc 2001



The South African Trophy Wine Show 2002 - Bronze
Winemaker Martin Moore says the complexity of this Sauvignon Blanc has its origins in the diverse slopes of the undulating hills of Durbanville. It is an intensely flavoured wine with elements of pineapple, melon, green apple and gooseberries balanced by grassy notes on the nose and palate. He describes it as falling in style between the earthy wines of the classic Sauvignon Blancs of the Loire and Sancerre regions of France and the grassier New Zealand versions that also show traces of gooseberries. A robust wine, it stands up well to a variety of dishes from pastas to fish, poultry, pork and veal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Durbanville Hills Wine
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
type : White
pack : Bottle

Veritas 2002 - Bronze
The South African Trophy Wine Show 2002 - Bronze

in the vineyard : The grapes were sourced from three of the seven growers in the Durbanville Hills group. The grapes were selected from four vineyards, all trellised to protect the fruit from direct sunlight. The soft, radiated heat allowed for the gradual ripening of the fruit, which meant flavour components could be developed to the full. The higher altitude vineyards on the south-facing slopes of the Hooge Bergs Vallei and Hooggelegen (both names indicating their lofty location) were cooled by mists and Atlantic winds. They contributed the grassy flavours associated with cool climate Sauvignon Blanc wines.

about the harvest: The grapes were harvested from two low lying slopes facing south-west to obtain a full bodied, tropical character. The grapes were picked at the end of February at between 22Âº and 24Âº Balling.

in the cellar : After 30 hours skin contact in specially designed stainless steel separators, the must was fermented cold and slowly, under a blanket of carbon dioxide. It was left on the lees and only racked shortly before bottling in July 2000. The six months spent on the fermentaion lees was to ensure sufficient structure for the wine to hold its own for at least three years in the bottle.

Durbanville Hills Wine
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