

Durbanville Hills Honeysuckle Demi Sec Sparkling

Colour: Lively, vibrant green tinge

Nose: Delightful aromas of yellow peaches, winter melon, passion fruit and gooseberries.

Taste: Prominent flavours of Cape gooseberries balanced by a crisp acidity and a soft sugary sweetness leads to a lingering passion fruit and honeysuckle finish.

Enjoy on its own slightly chilled or served with mixed berries and cream, fresh oysters, smoked salmon and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Wine

winemaker : Martin Moore and Kobus Gerber

wine of origin : Durbanville

analysis : alc : 12.56 % vol rs : 36.66 g/l pH : 6.37 ta : 6.37 g/l

type : Sparkling

pack : 0 **size** : 750ml **closure** : Cork

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 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).

in the vineyard : The Sauvignon Blanc grapes were sourced from vineyards spanning across the length of the valley, where they receive moderate morning sun and a cool mist in the early mornings.

about the harvest: The wine is crafted from 100% Sauvignon Blanc grapes, harvested at optimum ripeness when the balance between fruit, sugar and acid was perfectly in balance at 22.5 - 23.5°B.

in the cellar : In the cellar the grapes were destemmed into 15-ton separators and the free-run juice separated from the skins. The juice was racked to the fermentation tank and inoculated with a selection of yeast strains and fermented between 15 - 16°C. Thereafter it was racked from the primary fermentation lees.



Durbanville Hills Wine

Durbanville

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