

Durbanville Hills Sauvignon Blanc 2025

Colour: Light olive green.

Nose: Fruit-forward aromas consisting of blackcurrant, passionfruit, green fig leaves, pineapple, guava, cape gooseberries and juicy yellow peaches.

Taste: Full-bodied wine with an abundance of tropical fruit flavours that ends with a creamy texture, supported by a saline finish.

Enjoy on its own slightly chilled or with fresh lively salads, sushi and oily fishlike mackerel and Tuna.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Wine

winemaker : Pieter-Niel Rossouw and Kobus Gerber

wine of origin : Durbanville

analysis : alc : 13.61 % vol rs : 3.06 g/l pH : 3.20 ta : 6.46 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

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 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 320 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

in the vineyard : The grapes were sourced from all nine Durbanville Hills members' farms. The high-altitude vineyards on southern and south-eastern slopes along with lower-lying vineyards, cooled off by south-eastern and coastal breezes, make for slow ripening and intense flavour retention. The winter preceding the 2025 season was cold, with good rainfall, followed by a very good Spring with cool temperatures and few days where some rain fell. The Summer season brought hot days and cool nights which is ideal for producing delicate flavours.

about the harvest: The grapes were hand-picked and machine-harvested from 24 January up until the 1st of March. One-third was harvested early at 20 - 21°B, the second third between 21 - 22°B and the last third above 22°B.

in the cellar : Crushing and juice handling, varying from immediate draining to an average of four hours skin contact, was conducted under the protection of CO2 to preserve the typical delicate flavours that are fragile during these early stages of the winemaking process. Cold fermentation at 14 - 16°C followed by extended contact with the lees, contributed to the full mouth-feel of the wine. The wines from the



different vineyards were vinified separately according to the specific nature of the grapes and blended shortly before bottling.

Durbanville Hills Wine

Durbanville

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