

Durbanville Hills Sparkling Sauvignon Blanc NV

Colour: Lively, vibrant green tinge.

Nose: Delightful aromas of Grapefruit, tropical citrus, pineapple, Lichi, and passion fruit.

Taste: Medium-bodied wine with tropical flavours and citrus zest. The wine has a brilliant balance between sweetness and a lively fresh acidity ending with a bowl of tropical fruit.

Enjoy slightly chilled on its own, paired with fresh oysters, seafood, crisp green salads, or sushi, or as the perfect companion for a refreshing mimosa.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Wine

winemaker : Kobus Gerber

wine of origin : Durbanville

analysis : alc : 11.79 % vol rs : 16.16 g/l pH : 3.16 ta : 6.78 g/l

type : Sparkling **style :** Off Dry **body :** Light **taste :** Fruity

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

Background

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 grapes were sourced on the lower foothills at the Western side of the valley. Vineyard selection was done on tasting the grapes for a combination of subtle Sauvignon blanc flavours to ensure that the wine is not overpowering due to the carbon dioxide that enhances flavours.

about the harvest: Picking was done by hand at 23 degrees Balling.

in the cellar : This Sauvignon Blanc Sparkling Wine consists of 100% Sauvignon Blanc grapes, hand-harvested in the early morning at 21.5-22.5°B. At the cellar, the grapes were de-stemmed, pressed, transferred to settling tanks, and clarified by flotation then racked to the fermentation tank.

Here it was inoculated with a selected yeast strain and fermented at 15°C, which takes between 7-14 days. Fermentation was stopped at the desired sugar level. After fermentation, the wine was racked from its primary lees. During bottling the wine is



impregnated with carbon dioxide creating the magical fine sparkle.

Durbanville Hills Wine

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