

## Durbanville Hills Biesjes Craal Sauvignon Blanc 2001

Michelangelo International Wine Award 2002 - Silver

Moore says the wine has come into its own after sufficient time in the bottle and that its grassy, green pepper and asparagus flavours are now emerging on the nose and palate, backed by tropical fruits and gooseberries. It has a vibrant lime green colour and crisp acidity with a lingering finish.

Ideally suited to enjoy with foods such as fish and seafood.



**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore

**wine of origin :** Coastal

**analysis :** alc : 13.61 % vol   rs : 2.3 g/l   pH : 3.29   ta : 7.8 g/l   va : 20.9 g/l

**type :** White   **style :** Dry

**pack :** Bottle

Veritas 2002 - Bronze

Michelangelo International Wine Award 2002 - Silver

**in the vineyard :** Durbanville Hills was created when seven leading vineyard owners in the Durbanville Hills district joined together with Distell to promote the regional individuality of this prime wine growing area, characterised by hills. Just 10 kms from the cold Atlantic Ocean, it boasts a temperate climate with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. They are dryland vineyards, encouraging a process of natural selection. In addition, a meticulous crop control is applied to further limit yields and promote concentration of varietal flavour.

The grapes for this wine came from a very steep, south-facing vineyard, established in the 1970s, on the farm Bloemendal. The bush vines, located 320 metres above sea level and grown in deep, red soil, yield grapes with a dusty flavor, a typical expression of cooler Cape Sauvignon Blancs, in the opinion of winemaker Martin Moore.

**about the harvest:** The grapes were hand-harvested at 23,7° Balling, in February, with prominent grassy flavours, reminiscent of the New Zealand cool climate Sauvignon Blancs.

**in the cellar :** The fruit was fermented cold at 12°C and given 30 hours skin contact to extract all possible flavour. It was protected against oxidation by the use of dry ice. After fermentation, it was left on the lees for six months to allow the yeast cells to break up and release the inherent flavours and create a structure for aging over the next few years. Moore believes the wine needed at 12 to 18 months bottle aging to fully express its concentrated varietal fruit character.

### Durbanville Hills Wine

Durbanville

021 558 1300

[www.durbanvillehills.co.za](http://www.durbanvillehills.co.za)