

## Durbanville Hills Semillon Sauvignon Blanc 2002

Available from the cellar only

Martin Moore describes this as a crisp wine, grassy with asparagus and sugar snap peas on the palate.

**variety :** Semillon | 61% Semillon, 39% Sauvignon Blanc

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore

**wine of origin :** Coastal

**analysis :** alc : 12.65 % vol    rs : 1.5 g/l    pH : 3.44    ta : 4.8 g/l

**type :** Red

**pack :** Bottle

**in the vineyard :** The grapes for this wine came from one farm. The vineyards are low yielding and trellised and received irrigation.

**about the harvest:** The grapes were hand-harvested from mid to late February at between 22°Balling and 24°Balling.

**in the cellar :** The Sauvignon Blanc was vinified in stainless steel tanks at 13°C and left on the lees for eight months. The Semillon was fermented in stainless steel tanks till it reached 10°Balling. Thereafter it was transferred to wood and fermented dry. It spent three months on the lees. The two wines were blended in a ratio of 61% Semillon and 39% Sauvignon Blanc.



### Durbanville Hills Wine

Durbanville

021 558 1300

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