

## Durbanville Hills Sauvignon Blanc 2003

Made reductively to enhance the intensity of flavours, this is a full-bodied wine that winemaker Martin Moore describes as offering a multi-layering of tastes ranging from tropical fruits to fig, lime, guava and gooseberry and ending in a crisp finish.

He recommends savouring it on its own slightly chilled or served with seafood and pastas.

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

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore

**wine of origin :** Coastal

**analysis :** alc : 13.17 % vol rs : 2.5 g/l pH : 3.14 ta : 6.7 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** The grapes were sourced from six of the seven growers in the Durbanville Hills group. Three of these have high altitude vineyards grown on the south-east slopes of Hooge Bergs Valley and Hooggelegen and Hillcrest (the names indicating their lofty location), cooled by mists and Atlantic winds, where lower than average temperatures make for slow ripening and intense flavour retention. Low-lying, south-western facing vineyards on Maastricht, Bloemendal and Klein Roosboom were also harvested for grapes that would contribute a full-bodied character to the wine.

**about the harvest:** The grapes were hand picked during the first three weeks of February, at between 22Â° and 24Â° Balling.

**in the cellar :** Crushing and juice handling that varied from immediate draining to four hours skin contact was conducted under dry ice (CO2) to preserve the typical delicate flavours that are fragile during these first stages of the winemaking process. Cold fermentation at 12 â€” 14Â°C followed by extended contact with the lees for almost three months contributed to the full mouth feel of the wine. The wines from the different vineyards were vinified separately according to the specific intrinsics of the grapes and blended shortly before bottling.



### Durbanville Hills Wine

Durbanville

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