

FROM A PLACE WHERE VITICULTURE
AND CITY CULTURE CONNECT

DH INSPIRED
BY CAPE TOWN

BIESJES CRAAL 2016 SAUVIGNON BLANC

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 sustainable practices, which include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of waste water back to irrigation quality and all vineyards subscribing to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. In addition, the farmers protect on their farms 320 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The wine takes its name from Biesjes Craal, an early outpost in what is now Milnerton, where salt was collected and for oxen to graze and rest.

THE VINEYARDS (VINEYARD CONSULTANT: HENK VAN GRAAN)

The winter preceding the 2016 vintage was cold with slightly less rainfall than usual and the crucial flavour producing ripening period for Sauvignon blanc grapes was warm and dry, resulting in very healthy, small berries and concentrated flavour. The warmer February resulted in the formation of high concentrations of precursors for the tropical flavours, and the grapes selected for the Biesjes Craal Sauvignon blanc were sourced from higher vineyards on the cold inside of the valley to ensure that the cool climate characteristics shine through.

THE WINEMAKING

The grapes were hand-picked at 23,5° Balling towards the end of February, with prominent grassy flavours. The crushed fruit were given six hours' skin contact to extract all possible flavour before the juice was cold fermented between 12°C and 14°C. Dry ice was used to protect the must and young wine against oxidation.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Brilliant clear with green edges

NOSE

The nose is a well-balanced combination of citrus, capsicum, green figs, nettle and hints of gooseberries.

TASTE

An elegant combination of citrus and mixed tropical fruits with a hint of asparagus on the palate.

FOOD PARING

Enjoy slightly chilled on its own or serve with fresh oysters, robust herb-flavoured salads and grilled dishes or creamy goat's milk, feta and ricotta cheeses.

ALCOHOL

12.93%

RESIDUAL SUGAR

2.80g/l

TOTAL ACIDITY

6.60g/l

PH

3.25

