

THIS CITY
SPARKLES

DURBANVILLE HILLS SPARKLING 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 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).

THE VINEYARDS (VINEYARD CONSULTANT: HENK VAN GRAAN)

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. Picking was done by hand at 23 degrees Balling.

THE WINEMAKING

Our maiden Sauvignon Blanc Sparkling Wine consists of 100% Sauvignon Blanc grapes which were hand-harvested in the early morning at 22.5-23.5°B. At the cellar the grapes are de-stemmed into 15 ton separators and the free run juice is separated from the skins, left overnight to settle and then racked to the fermentation tank. Here it is inoculated with a selected yeast strain and fermented at 15°C, which takes between 14 and 23 days. After fermentation the wine is racked from its primary lees.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Brilliant clear with green edges

NOSE

The bubble in the wine elevates both the greener and the riper tropical elements of the Sauvignon Blanc, resulting in a delightful bouquet of green pepper, kiwi fruit, fig and gooseberry.

TASTE

The burst of tiny bubbles on the tongue awakens the palate, allowing it to fully appreciate the fresh fruit flavours of the wine. Invigorating and refreshing.

FOOD PARING

Fresh oysters, seafood salads, smoked salmon and sushi and other raw fish dishes.

ALCOHOL

13.16%

RESIDUAL SUGAR

14.24 g/l

TOTAL ACIDITY

6.12 g/l

PH

3.20

D INSPIRED
BY CAPE TOWN

