

Durbanville Hills Sauvignon Blanc Sparkling


DURBANVILLE
HILLS

Origin

Country	South Africa
Wine Region	Cape Town
Winery	Distell

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Sparkling white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

At the cellar the grapes are de-stemmed and the free run juice separated from the skins, left overnight to settle and then racked to the fermentation tank. There it is fermented at 15°C, which takes between 14 and 23 days. After fermentation, the wine is racked from its primary lees. During bottling the wine is impregnated with carbon dioxide creating the magical fine sparkle.

Ageing

No ageing.

Description

In Brief

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.

Tasting notes

Brilliant clear colour with green hues. Intense aromas of tropical fruit salad, zesty lime, papaya and passion fruit. On the palate, notes of pineapple and papaya come through strongly with a zesty lime finish and great balance.

Food Pairing

As an aperitif or with seafood salads, smoked salmon, sushi and other raw fish dishes.

Notes

