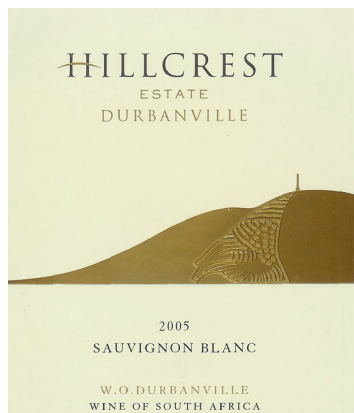


# HILLCREST SAUVIGNON BLANC 2005



## TASTING NOTES

A refreshing surprise in a category crowded with tropical and grass and wannabees. Hillcrest Sauvignon Blanc has a lemongrass nose, fresh summer salad greens, something savory, an intriguing hint of jalapeno and good minerality. The aromas are intense and the flavors reflect the aromas with layered density. The wine fills the mouth with a good and well-balanced acidity that is crisp but not angular or sharp. It has a consistent creamy, round full body with a great lime and gooseberry length. The flavors continue to re-appear long afterwards.

## THE ESTATE AND THIS VINEYARD

Hillcrest specializes in Sauvignon Blanc. This is their third vintage and it has been incredible to watch the flavor development. We are certainly excited by this winery.

Located high on Durbanville Hills, the vineyards overlook the South Atlantic Ocean to the West, including Robben Island and Table Mountain to the southwest. The Sauvignon Blanc block is the highest vineyard on the farm, known as Block 7 and is 3.63 acres. With an average yield of 2.4 tons per acre, the grapes are harvested in two passes. First the unshaded exposed grapes, which captures fresh citrus flavors and later the shaded grapes within the canopy which impart classic pyrazine/grassy characters. This practice seeks to ensure optimal phenological ripeness of all the grapes.

## WINEMAKING

Graeme Read, the winemaker, vinifies these two harvests separately which enables him to perfect a blend (80% shaded and 20% unshaded) that best expresses Hillcrest's unique sauvignon flavor. He uses Vin 7 yeast, which releases an enzyme that converts precursor non volatile grape compounds into aromatic fruit flavors. About 3% of the total wine is transferred to 2nd fill French oak barrels at 6° Brix, where it remains for around 2 months. The wine ferments dry over an extended time frame so as to capture the fruit flavors. The wine is bottled in late August and released in December.

## ANALYSIS

Varietal	Sauvignon Blanc 100%	alcohol	13.23%
Appellation	Durbanville, South Africa	residual sugar	1.47 g/l
Maturation	stainless steel tanks & 2nd fill French oak	total acidity	7.55 g/l
Production	900 (12x750ml)	pH	3.27
Release date	December 2005	malo-lactic	none

## REVIEWS

**1st place, WINE OF THE MONTH CLUB** Rated by an independent panel of eight judges representing the best critics and palates in South Africa from a selection of 30 South African Sauvignon Blancs. Hillcrest was ranked 1st and 2nd for their two Sauvignon Blancs.

**4 star, JOHN PLATTER.**

