



Collectors Reserve

The Cape Mist Sauvignon Blanc 2017

BACKGROUND

Inspired by Cape Town's radiant energy and creative demeanour, our new premium offering - The Collector's Reserve - is a unique range specially crafted by our winemakers using only the finest grapes from Cape Town's best vineyards. To truly connect the Winelands and City, we have handpicked prominent landmarks in Cape Town and commissioned a vibrant Capetonian artist - Theo Vorster - to impart his vision of these landmarks onto each bottle. This range has been designed as a collector's item for both wine and art lovers alike.

WHAT'S IN A NAME

The Cape Mist is a natural phenomenon in Cape Town, stealthily moving in as a cool Atlantic breeze over Table Bay. The mist provides a soft blanket over the surrounding slopes and creates the perfect cool climate conditions associated with the Durbanville terroir. These conditions are crucial in creating the perfect environment to grow Sauvignon Blanc, renowned for its abundant and lingering tropical fruit flavours and balanced freshness.

THE VINEYARDS

Pockets of blocks of different elevation, slope and aspect have been selected to ensure a diverse mix of flavours in the final blend. The block history was of key importance. The first grapes were selected from two south facing blocks on the westerly side of the valley with clay-rich soils on weathered shale and fractured shale. The next selection was made from the highest vineyards, 360 meters above sea-level. A key feature in this vineyard is the soil which is strewn with Hornfels rocks. The third site is on the valley floor where two vineyards were selected on deep loamy soils where the grapes are known for fullness and structure. The last site selected is high up on the Southerly slopes on the coolest part on the inside of the valley. The flavours found in these grapes are delicate fruit and play a big role in the crisp acidity that balances the rest of the selection.

THE WINEMAKING

Selected hand-picked grapes were delivered to the cellar in the early morning, then covered with a blanket of dry ice pellets during off-loading. Before there was any skin contact in special designed separators, the must was chilled down by a special mash-cooler. Only the free run juice was selected to settle for three days with lees stirring once a day - this helps to increase the aromas and full mouth feel of the juice. The juice was then racked to a stainless steel fermentation tank and a fermentation aid was added during the inoculation with a selected yeast strain. The initial fermentation was done at 16°C and thereafter completed at 14°C. The wine was tasted regularly during the fermentation process. For eight months the wine was left on the secondary lees with a light filtration before bottling.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Pale lemon green.

NOSE

Lots of passion fruit and goose berries with hints of citrus flavours.

TASTE

Full concentrated wine with sweet summer fruit and a hint of minerality.

FOOD PAIRING

Serve slightly chilled on its own or with grilled white meat, fish and seafood dishes such as stir fried calamari.

ALCOHOL

14.41%

RESIDUAL SUGAR

2.43g/l

TOTAL ACIDITY

6.34g/l

PH

3.17



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