



WHERE
VITICULTURE
AND CREATIVE
CULTURE
CONNECT.

DH
DURBANVILLE
HILLS

INSPIRED BY CAPE TOWN.

COLLECTORS RESERVE CHENIN BLANC 2023

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 Company's Garden in Cape Town dates back to when fresh produce and supplies were first provided to ships rounding the Cape. Although originally a vegetable garden, it was not long before the first Chenin Blanc vineyards were planted, and today, the Gardens are recognised for their contribution to the Cape's horticultural heritage. The Chenin Blanc is a true tribute to these Gardens and the origins of Chenin Blanc in the Cape of Good Hope.

THE VINEYARDS

The grapes were selected from two vineyards planted in deep soil with formations of greywacke, rocky area, planted on South-Western and Southern slopes with predominately East-West row-direction to protect the grapes from direct sunlight. Vertical shoot-positioned trellis systems were used with an excellent balance between growth and production. The bunches were exposed to sufficient sunlight for flavour development from an early stage of development.

THE WINEMAKING

The grapes were hand-harvested in the early morning. The juice was cold-settled with regular lees stirring for three days before being divided into different portions for fermenting. Of these portions 20% was cold fermented in stainless-steel tank, raked after fermentation and left on the fine lees for nine months, while 45% was fermented and matured for nine months in a combination of new and older French oak, 30% was fermented with an indigenous yeast culture in barrels to add complexity, 3% was fermented in Amphoras on the skins for flintiness and 2% was naturally fermented in barrels. All the components were matured on the lees for nine months. Before blending, a barrel selection was done to select only the best barrels for this unique wine.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Bright clear with olive green edges.

NOSE

Rich and creamy wine with orange peel, winter melon, yellow citrus and a hint of flinty notes.

TASTE

Full concentrated wine with aromas of winter melon, nectarines, and apricot. The wood is well integrated without overshadowing the fruit flavours.

FOOD PAIRING

Served slightly chilled on its own or with mushroom risotto, creamy white meat dishes and Cape Malay bobotie.

ALCOHOL

13.76%

RESIDUAL SUGAR

2.85 g/l

TOTAL ACIDITY

6.60g/l

PH

3.31

