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VITICULTURE
AND CREATIVE
CULTURE
CONNECT.

DH
DURBANVILLE
HILLS

INSPIRED BY CAPE TOWN.

DURBANVILLE HILLS SPARKLING DEMI-SEC

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 Chenin blanc grapes were sourced from vineyards on three farms on the open Eastern and Western sides of the valley exposed to the influence of the South-Easterly wind also known as the Cape Doctor. One vineyard is on an elevated hill with open views to the West Coast with gravely soil. The others are on flatter spots on the valley floor with higher clay content. All the soils have good water retention, whilst the underlying shale prevents the soil from getting water logged. The locations have good sun exposure to ensure even ripening and the wind exposure ensures healthy grapes. The vineyards, yielding around 10 tons per hectare, were harvested from mid to late February between 24° and 26° Balling, when the grapes were showing ripe, yellow colours.

THE WINEMAKING

The wine is crafted from 100% Chenin Blanc grapes, harvested at optimum ripeness when the balance between fruit, sugar and acid was perfectly in balance at 22.5 – 23.5°B. In the cellar the grapes were destemmed into 15-ton separators and the free-run juice separated from the skins. The juice was racked to the fermentation tank and inoculated with a selection of yeast strains and fermented between 15 - 16°C. Thereafter it was racked from the primary fermentation lees.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Lively, vibrant green tinge

NOSE

Delightful aromas of citrus, peaches, apricots, sweet melon and mixed fruit.

TASTE

Medium- to full-bodied with fleshy ripe peaches, lime, citrus and zest. The aftertaste is lingering and refreshing with a superb balance between the sugar and acid.

FOOD PARING

Enjoy on its own slightly chilled or served with mixed berries and cream, fresh oysters, smoked salmon and sushi.

ALCOHOL

13.31%

RESIDUAL SUGAR

34.14 g/l

TOTAL ACIDITY

5.94 g/l

PH

3.42

