



WHERE
VITICULTURE
AND CREATIVE
CULTURE
CONNECT.

DH
DURBANVILLE
HILLS

INSPIRED BY CAPE TOWN.

DURBANVILLE HILLS 2023 CHARDONNAY

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 the concentration of varietal flavour. Cellar master Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of wastewater 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.

THE VINEYARDS (VINEYARD CONSULTANT: HENK VAN GRAAN)

The grapes for this wine were sourced from vineyards located mostly in the lower Durbanville foothills on the southern slopes, some 250 metres above sea level, and grown in dark red soils. The vineyards, yielding around 9 tons per hectare, were harvested from mid to late February between 21° - 24° Balling, when the grapes were showing ripe, yellow colours.

THE WINEMAKING

The grapes from each vineyard were individually vinified. The bulk of the wine was fermented in steel tanks at temperatures between 12-15°C and left on the lees for four months to accentuate the pronounced fruit character. This wine is un-wooded and made in such a way as to preserve the fresh, vibrant yellow fruit characteristics of the cultivar.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Light straw with olive green edges.

NOSE

Prominent pineapple, yellow flesh nectarines, yellow peaches and orange peel.

TASTE

Medium-bodied elegant wine showing ripe tropical fruit and minerality.

FOOD PAIRING

Enjoy chilled on its own or seared Salmon, risotto and chicken dishes.

ALCOHOL

12.84%

RESIDUAL SUGAR

3.52/l

TOTAL ACIDITY

6.38g/l

PH

3.45

