



WHERE
VITICULTURE
AND CREATIVE
CULTURE
CONNECT.

DH
DURBANVILLE
HILLS

INSPIRED BY CAPE TOWN.

COLLECTORS RESERVE CHENIN BLANC 2022

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 a vineyard on the open Easterly side of the valley where the cool sea breeze from Table Bay meets the dry warmer inland air. The block is North-East facing, resulting in the vines being exposed to sunlight from early in the morning which ensures early and even ripening in the start of the season. The soils are sandy loam, allowing for good draining of excess surface water with good water retention lower down. The other block is on the open westerly side of the valley that faces to the West, exposing it to the sun until it sets into the ocean. The soils are fairly deep and of the Yellow Clovelly and red Hutton forms, which have a fair amount of clay content for good water retention.

THE WINEMAKING

This wine was made from a single vineyard that was machine harvested. The juice was cold settled with regular lees stirring for three days before being divided into six portions for fermentation. Of these portions 15% was cold fermented in a stainless-steel tank, racked after fermentation and left on the lees for 9 months, while 44% was fermented and matured for 9 months in a combination of 1st and 4th fill French oak barrels, 26% was fermented with an indigenous yeast culture in barrel, 11% was natural fermentation in barrel, 3% of the grapes were fermented on the skins then racked into barrels after fermentation, and 1% fermented in Amphora.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Pale yellow with green edges.

NOSE

Rich and creamy with biscuit tones, summer melon, almonds, and yellow citrus.

TASTE

Full concentrated wine with well-integrated wood spice and prominent citrus and pineapple flavours on the palate.

FOOD PAIRING

Served slightly chilled on its own or with Alfredo pasta and blue cheese or any spicy food such as Thai green curry.

ALCOHOL

13.56%

RESIDUAL SUGAR

2.93 g/l

TOTAL ACIDITY

6.34g/l

PH

3.48

