



WHERE  
VITICULTURE  
AND CREATIVE  
CULTURE  
CONNECT.

**D**  
DURBANVILLE  
HILLS

INSPIRED BY CAPE TOWN.

## COLLECTORS RESERVE SAUVIGNON 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 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 elevations, slopes and aspects have been selected to ensure a diverse mix of flavours in the final blend. Vineyards were planted on eastern and southern slopes with predominantly east-west row directions to protect the grapes from direct sunlight, and planted in deep red soils with good water retention. The vineyards are dry-land farmed and some receive supplementary irrigation. Vertical shoot-positioned trellis systems are used with an excellent balance between growth and production. The bunches are exposed to sufficient sunlight for flavour development from an early stage of development.

### 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 specially 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

Clear with a fresh greenness on the edges.

### NOSE

An abundance of grapefruit and blackcurrant supported by flavours of ripe green fig and asparagus.

### TASTE

A full-bodied, complex and balanced wine, with a concentrated bowl of tropical fruit and fresh green notes.

### FOOD PAIRING

Serve slightly chilled on its own, or with salmon, trout, seafood pasta and Chevin goat's milk cheese.

### ALCOHOL

14.38%

### RESIDUAL SUGAR

1.83g/l

### TOTAL ACIDITY

6.43g/l

### PH

3.36

