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Durbanville Hills Chardonnay 2004

Martin Moore describes this as a wine that is bright yellow with tinges of green it has citrus vanilla and apricot and dried fruit on nose. The wine is accessible, easy drinking, lightly wooded it has a lingering fresh aftertaste and is ideal for enjoying with curries, light meat dishes, pastas and pizzas.

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variety : Chardonnay | 100% Chardonnay
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 13.32 % vol **rs :** 3.3 g/l **pH :** 3.35 **ta :** 6.3 g/l
type : White **wooded**
pack : Bottle

in the vineyard : Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills with Distell in order to promote the regional individuality of this prime wine growing area, which boasts a temperate climate, with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. They are mainly dryland vineyards, encouraging a process of natural selection. In addition, meticulous crop control is applied to further limit yields and promote concentration of varietal flavour.

Winemaker Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

The grapes for this wine came from vineyards mostly located in the lower Durbanville foothills on the southern slopes, some 250 metres above sea level and grown in dark red soils.

about the harvest: The vineyards, yielding around 9 tons per hectare, were harvested from the mid to late February between 24Â° and 26Â° Balling, when the grapes were showing ripe, yellow colours.

in the cellar : The grapes from each vineyard were individually vinified. The major portion was fermented in steel tanks at 13Â°C and left on the lees for eight months .The lees was stirred every week. Some 10% of what constituted the final blend underwent malolactic fermentation. Seventy-five percent of the wine was unwooded. The balance was matured in new French 300 litre oak barrels. Ten percent of the blend was from the same vineyards, but from the previous vintage, matured in barrels for an extended period, to ensure a well integrated wood character.

Durbanville Hills Wine

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