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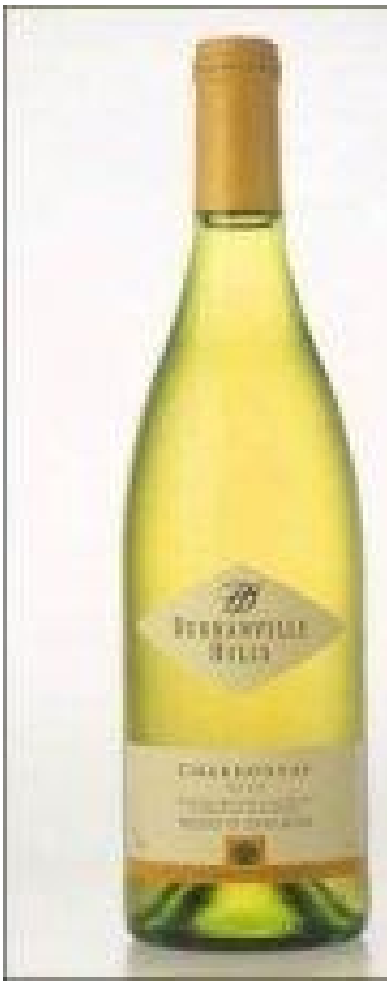
Durbanville Hills Chardonnay 2000

â€œThis is a superb and exiting Chardonnay with the wood flavours hardly noticeable. Lovers of Chardonnay will experience in this wine an explosion of natural fruit flavours seldom nosed and tasted in such abundance - a feature rarely found in a South African Chardonnay.â€
â€œThis 100% varietal wine is ever so lightly wooded and offers dollops of banana and pear aromas laced with subtle peach and citrus which are carried onto a creamy palate. The wine finishes with a rush of these fruit flavours, and in particular with a strong sweet citrus aroma.
â€œThe grapes for this wine were picked for their colour - a deep rich yellow hue, which is the hallmark of gradually ripened, fully ripe Chardonnay from a cool region. We knew we would get ripe fruit flavours once the colour turned deeper.â€



variety : Chardonnay | 100% Chardonnay
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 1.6 g/l **pH :** 3.77 **ta :** 5.2 g/l **va :** 0.32 g/l
type : White
pack : Bottle

Veritas 2000 Silver Medal.

in the vineyard : The abundance of fruit flavours in this wine is the result of the terroir unique to the diverse slopes of the hills of Durbanville. The grapes were selected from four vineyards on the south-facing slopes of Hooggelegen, Klein Roosboom and Hooge Bergs Vallei as well as on a north-facing slope at Maastricht.

about the harvest: The grapes were picked fully ripe after selective crop control throughout the growing season. The grapes were harvested at between 24Â° and 25Â° Balling at the end of February 2000.

in the cellar : The wine was blended from three style components with 70% unwooded Chardonnay forming the basis. The balance was fermented and matured for five months using French oak. All the wines were made sur lie for five months and racked from the lees just prior to bottling in July 2000.

Durbanville Hills Wine

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