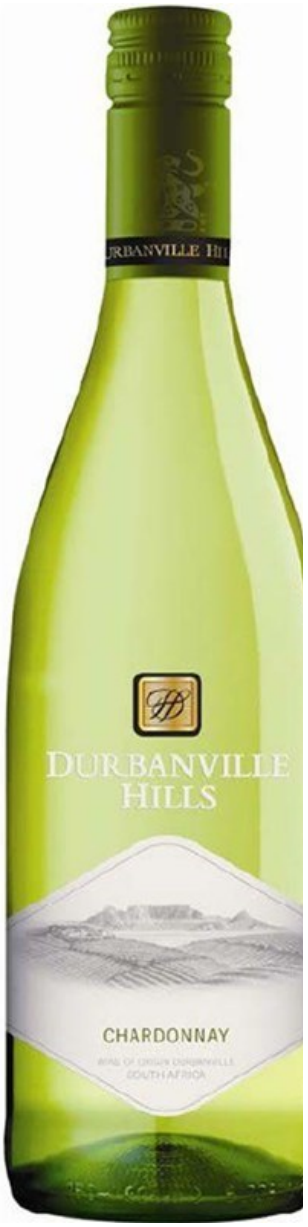
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Durbanville Hills Chardonnay 2013



Colour: Pale yellow.
Nose: Aromas of zesty citrus and butterscotch on the nose with hints of orange blossom and fresh apple.
Taste: An elegant, zesty wine that fills the mouth with the aromas on the nose carrying through, ending with a crisp finish.

Serve with macaroni and cheese,King klip, crayfish and prawns, nuts and selection of button, shiitake and oyster mushrooms fried with butter,garlic and onion.

variety : Chardonnay | 100% Chardonnay
winery : Durbanville Hills Wine
winemaker : Martin Moore and Gunther Kellerman
wine of origin : Durbanville
analysis : **alc :** 13.54 % vol **rs :** 3.7 g/l **pH :** 3.48 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Soft **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2014 Michelangelo International Wine Awards - Double Gold

in the vineyard : 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 proudly atop 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 officially considered one of the Cape's two 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 and intense character. Grapes are sourced only from the shareholder growers, all of whom farm within the limited appellation of Durbanville. Meticulous crop control applied to these vineyards further limits yields and promotes concentration of varietal flavour, encouraging a process of natural selection. Cellarmaster Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices includes the maintaining of the International Environmental Standard ISO 140001, treating of waste water back to irrigation quality and all vineyards subscribing to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. In addition the farmers protect 220ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The vineyards (vineyard consultant: Hen van Graan)
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 24° - 26° 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 temperatures between 12° C - 15° C and left on the lees for 6 months. Only about 25% of the wine was matured in new French Oak for about six months before blending and bottling.

Durbanville Hills Wine

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