

Durbanville Hills Blanc de Blancs Méthode Cap Classique Brut 2012

Colour: Brilliant yellow with green edges.

Nose: A mélange of citrus and honey blossoms rounded off with yeasty biscuits and hints of toasty notes.

Taste: An abundance of citrus notes which is well supported by a natural crisp acidity. A mouth watering creamy texture with an enticing linger.

ONLY AVAILABLE at Durbanville Cellars - not in retail

Paired beautifully with fresh oysters topped with a red onion vinaigrette, hake ceviche or delightfully delicate macarons

variety : Chardonnay | 100% Chardonnay

winery : Durbanville Hills Wine

winemaker : Martin Moore & Gunther Kellerman

wine of origin :

analysis : alc : 11.23 % vol rs : 3.8 g/l pH : 3.27 ta : 5.6 g/l

type : 0

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Background

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 on the side of 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 considered one of the Cape's 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, intense character. Grapes are sourced only from the shareholder- growers, all of whom farm within the limited appellation of Durbanville. Meticulous canopy management promotes concentration of varietal flavour.

Cellar master Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour. Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of waste water back to irrigation quality. In all its vineyards the growing practices prescribed by IPW (Integrated Production of Wine) are followed. These are designed to sustain natural resources. In addition, the members protect on their farms 320 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

The Vineyard (Vineyard Consultant: Henk 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 in the first week of February at 19.1 Balling, when the grapes were showing a clean acidity.

in the cellar : Our maiden Méthode Cap Classique Blanc de Blancs consists of 100% Chardonnay grapes. The grapes were handpicked early in the morning and brought to the cellar in 18kg crates, the grapes were then whole bunch pressed, settled and



cold fermented. After fermentation the wine was inoculated with a pure malo-lactic culture to finish malo-lactic fermentation, which is then finally racked and left on secondary lees until bottling. Secondary fermentation took place in the cool, controlled climate of the maturation cellar; the wine was matured for a further 36 months on the lees and the sediment removed by the traditional method of remuage and degorgement

Durbanville Hills Wine

Durbanville

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