

## Durbanville Hills Chenin Blanc Light 2021

Brilliantly clear with olive green edges. Vibrant tropical fruit, ripe pear, lime, pineapple, paw-paw, and floral notes. Refreshing with a perfect balance between fresh fruit flavours and a crisp acidity.

Serve slightly chilled on its own, or served with fresh oysters, Mediterranean salads, pan-fried calamari and plain grilled chicken.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore and Kobus Gerber

**wine of origin :**

**analysis :** alc : 9.72 % vol   rs : 7.16 g/l   pH : 3.37   ta : 6.99 g/l

**type :** White

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

The latest Durbanville Hills range of low alcohol wines are light yet full of flavour. The wines offer an option for those who are mindful of their consumption without compromising on taste. Our winemakers found the right balance between keeping the integrity of taste whilst lowering the alcohol and calories.

**about the harvest:** Early ripening grapes were selected from a Chenin Blanc block on a westerly slope with open views of the West Coast. The rest of the grapes were selected from a block on the valley floor on the westerly side of the valley. Picking was done at 17° Balling in order to ensure that a lower alcohol could be achieved.

**in the cellar :** The grapes were harvested two weeks earlier than normal to limit the sugar whilst still retaining flavour. Once destemmed at the cellar, the grapes were cold soaked and thereafter pumped directly to the press. The free-running juice was placed in stainless-steel tanks and the clean juice cold fermented at 15°C for 10 to 14 days. The wine was racked and blended shortly before bottling.



### Durbanville Hills Wine

Durbanville

021 558 1300

[www.durbanvillehills.co.za](http://www.durbanvillehills.co.za)