

Durbanville Hills Collectors Reserve Cableway Chardonnay 2022

Colour: Lime green

Nose: Aromas of upfront zesty lime, orange blossoms, tangy pineapple and apricots. Slight herbaceous notes of thyme complement the wine and deliver complexity to the nose.

Taste: This wine has no secrets. The nose is true to the palate with bright flavours of pineapple, lime, and apricots. These flavours are complemented by a well balanced palate, wherein the fruit and wood components, accompanied by a flinty minerality add complex layers and a lengthy finish to this medium to full bodied white wine.

Seafood paella, crayfish tails, creamy blue cheese pasta dishes, and lemon drizzled calamari.

variety : Chardonnay | 100% Chardonnay

winery : Durbanville Hills Wine

winemaker : Martin Moore and Kobus Gerber

wine of origin : Western Cape

analysis : alc : 13.45 % vol rs : 2.44 g/l pH : 3.39 ta : 6.73 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2023 IWSC - Bronze

2023 Decanter Awards - Silver

Inspired by Cape Town's radiant energy and creative demeanour, our new premium offering - The Collector's Reserve - is a unique range specially crafted by our winemakers using only the finest grapes from Cape Town's best vineyards. To truly connect the Winelands and City, we have handpicked prominent landmarks in Cape Town and commissioned a vibrant Capetonian artist - Theo Vorster - to impart his vision of these landmarks onto each bottle. This range has been designed as a collector's item for both wine and art lovers alike.

What's in a name: The Cableway is the gateway to an awe-inspiring experience to view Cape Town from a unique perspective atop the majestic Table Mountain. The Chardonnay benefits from the Atlantic sea mist which creeps up the lower-lying slopes of the Durbanville hills and cools our vineyards. Rich citrus flavours develop, which are complemented by subtle oak notes.

in the vineyard : The grapes were selected from two 15-year-old blocks on the open Western side of the valley. The one block is Westerly-facing ensuring good sun exposure, whilst the other faces in the cooler South-Westerly direction. The soils are deep clay-rich weathered shale with fractured shale lower down. These soils allow for deep penetration of the roots. The elevation is fairly flat, ensuring even ripening and a homogenous flavour profile throughout the vineyards. The blocks are well protected from the wind while cool air moving through the valley during the night ensures slow ripening.

The grapes were picked only when the berries become translucent, with the seeds visible on the inside, a sign of ripeness in Chardonnay. The selection was based on block history as the vineyards have proved in the past that their grapes provide good structure and fruit, both for the wooded and unoaked parts of the blend.

about the harvest: The grapes were hand-picked, handled with minimum intervention and minimum use of sulphur.

in the cellar : The juice was allowed to cold settle for three days with lees stirring twice a day, where after a portion was racked to a stainless-steel tank for fermentation. When a third of the fermentation was completed, 80% of the fermented juice was placed in barrels from selected coopers to finish the fermentation. Regular lees stirring was done for a period of 10 months to enhance the mouthfeel. A portion



of the barrels was placed on cradles with rollers. We roll the barrels to ensure lees stirring without the uptake of oxygen. A small component of the wine was also fermented naturally in clay amphora and barrels, which contributes to the mouthfeel and minerality of the wine. Another portion was also fermented with non-saccharomyces yeast, which also contribute to the mouthfeel. To protect the natural citrus and stone fruit flavours no malolactic fermentation was done. Before blending, a barrel selection was done and only the best barrels were selected for this unique wine. After blending the wine was bottled.

Durbanville Hills Wine

Durbanville

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