

## Durbanville Hills Chenin Blanc 2023

Colour: Light olive green.

Nose: Fruit-forward aromas of guava, passionfruit, peaches and blackcurrant with subtle box tree characteristics.

Taste: A beautiful array of prominent blackcurrant, white peaches and ripe guavas. This wine is a full-bodied with a well-rounded palate and complex layers that linger for quite some time after each sip.

Enjoy this wine with creamy alfredo pasta, fresh summer fruit salad, light seafood and spicy pork dishes.

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

**winery** : Durbanville Hills Wine

**winemaker** : Martin Moore and Kobus Gerber

**wine of origin** : Durbanville

**analysis** : alc : 13.67 % vol   rs : 1.75 g/l   pH : 3.41   ta : 6.15 g/l

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

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

2024 Drinks Business: Global Chenin Blanc Masters - Silver

**in the vineyard** : The Chenin Blanc fruit was sourced from the eastern and western slopes on the outskirts of the valley. The total area is 5.5 ha from a supplementary irrigated, vertically positioned trellising system on gravel soil. The vineyard has no slope and is planted in NW/SO direction. A cool and dry preceding winter with a cool pre-harvest season has resulted in a higher concentration of flavours in much smaller grapes. Production was slightly lower yielding than previous vintages, however with careful monitoring in the vineyard and frequent tastings for the desired ripeness, a wine of superb quality was produced. This year sees a fuller styled Chenin Blanc with prominent varietal characteristics.

**about the harvest**: The grapes were harvested at optimum ripeness when the balance between fruit, sugar and acid was perfectly in balance.

**in the cellar** : The grapes were gently crushed with minimal skin contact before the juice was separated from the skins. The juice was cold settled for 24 hours before it was racked from its primary lees and a percentage of the light lees was added again for further complexity. The juice was inoculated with a selected yeast strain to capture the fruity aromas, and fermentation took place at 13 - 15°C for 16 days. Thereafter it was racked from the primary fermentation lees and allowed to mature for another three months on its fresh lees to create a wine with a fuller mouth-feel.



### Durbanville Hills Wine

Durbanville

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