

Durbanville Hills Collectors Reserve Cableway Chardonnay 2023

Colour: Lime green with olive green tinges.

Nose: An abundance of grapefruit, blackcurrant, yellow peaches, dried apricot fruit roll and ripe citrus flavours.

Taste: This wine holds no secrets. Full and complex with concentrated fruit of Granny Smith apple and yellow citrus that ends with a lively well-balanced acidity.

Enjoy chilled on its own or paired with lemon butter chicken, smoked Mackerel, seafood paella, or lemon-drizzled calamari.

variety : Chardonnay | 100% Chardonnay

winery : Durbanville Hills Wine

winemaker : Martin Moore and Kobus Gerber

wine of origin : Western Cape

analysis : alc : 13.33 % vol rs : 2.49 g/l pH : 3.34 ta : 7.35 g/l

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

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

2024 Michelangelo International Wine and Spirits Awards - Gold

2024 Veritas Awards - Gold medal

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 sourced from a single vineyard planted in 2003 in the lower parts of the valley to accumulate enough cold for even budding, balanced growth and production of quality fruit. The drought-resistant rootstock on the fractured shale soils only receives supplementary irrigation. The elevation is flat with a slight northerly slope ensuring even ripening and homogenous flavour profile throughout the block. The block is well protected from the wind while cool air moving through the valley during the night ensures slow ripening. Grapes are tasted regularly and picked at optimum ripeness, berries translucent and seeds visible inside the berry. This Chardonnay vineyard was selected for its excellent history of producing exceptional fruit for the making of structured wines.

about the harvest: The grapes from a single vineyard were hand-harvested in the early morning.

in the cellar : The juice was cold-settled with regular lees stirring twice a day for three days before being divided into different portions for fermenting. Of these portions 23% was cold fermented in stainless- steel tanks racked after fermentation and left on the fine lees for 9 months, while 39% was fermented and matured for 9 months in a combination of new and older French oak, 27% was fermented with an indigenous yeast culture in the barrel to add complexity, 6% was fermented in Amphoras for flintiness and 5% was naturally fermented in barrels. All the components were matured on the lees for 9 months. To protect the citrus and stone fruit flavours no malolactic fermentation was done. Before blending, a barrel selection was done to



select only the best barrels for this unique wine.

Durbanville Hills Wine

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