

Durbanville Hills Collectors Reserve The Cape Mist Sauvignon Blanc 2023

Colour: Clear with a fresh greenness on the edges.

Nose: An abundance of grapefruit and blackcurrant supported by flavours of ripe green fig and asparagus.

Taste: A full-bodied, complex and balanced wine, with a concentrated bowl of tropical fruit and fresh green notes.

Serve slightly chilled on its own, or with salmon, trout, seafood pasta and Chevin goat's milk cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Wine

winemaker : Martin Moore and Kobus Gerber

wine of origin : Durbanville

analysis : **alc** : 14.38 % vol **rs** : 1.83 g/l **pH** : 3.36 **ta** : 6.43 g/l

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

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

2024 Michelangelo Awards - Gold

2024 Prescient Sauvignon Blanc Report - 94 points

Inspired by Cape Town's radiant energy and creative demeanour, 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. The Cape Mist is a natural phenomenon in Cape Town, stealthily moving in as a cool Atlantic breeze over Table Bay. The mist provides a soft blanket over the surrounding slopes and creates the perfect cool climate conditions associated with the Durbanville terroir. These conditions are crucial in creating the perfect environment to grow Sauvignon Blanc, renowned for its abundant and lingering tropical fruit flavours and balanced freshness.

in the vineyard : Pockets of blocks of different elevations, slopes and aspects have been selected to ensure a diverse mix of flavours in the final blend. Vineyards were planted on eastern and southern slopes with predominantly east- west row directions to protect the grapes from direct sunlight, and planted in deep red soils with good water retention. The vineyards are dry-land farmed and some receive supplementary irrigation. Vertical shoot-positioned trellis systems are used with an excellent balance between growth and production. The bunches are exposed to sufficient sunlight for flavour development from an early stage of development.

about the harvest: Selected hand-picked grapes were delivered to the cellar in the early morning, then covered with a blanket of dry ice pellets during offloading.

in the cellar : Before there was any skin contact in specially designed separators, the must was chilled down by a special mash-cooler. Only the free run juice was selected to settle for three days with lees stirring once a day - this helps to increase the aromas and full mouth feel of the juice. The juice was then racked to a stainless-steel fermentation tank and a fermentation aid was added during the inoculation with a selected yeast strain. The initial fermentation was done at 16°C and thereafter completed at 14°C. The wine was tasted regularly during the fermentation process. For eight months the wine was left on the secondary lees with a light filtration before bottling



Durbanville Hills Wine

Durbanville

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