

## Durbanville Hills Chenin Blanc Light 2023

Brilliantly clear with olive green edges. Hints of guava, Granny Smith apples, pineapple and floral notes. Light to medium bodied with refreshing, explosive flavours of guava and citrus.

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

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

**winery :** Durbanville Hills Wine

**winemaker :** Martin Moore and Kobus Gerber

**wine of origin :** Coastal Region

**analysis :** alc : 9.73 % vol   rs : 5.29 g/l   pH : 3.43   ta : 6.64 g/l

**type :** White   **style :** Off Dry   **body :** Medium   **taste :** Fruity

**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

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