

Durbanville Hills Collectors Reserve Cape Garden Chenin Blanc 2024

Durbanville Hills Collector's Reserve Cape Garden Chenin Blanc 2024 has a bright, clear colour with green edges. On the nose, aromas of yellow peaches, apricots, and Granny Smith apples with minerality and a hint of flinty notes. The palate is full and concentrated, and ends with winter melon, ripe nectarines, and grapefruit. The wood is well integrated with a creamy texture.

Served slightly chilled on its own or with Alfredo pasta and blue cheese or any spicy food such as Thai green curry.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Durbanville Hills Wine

winemaker : Pieter-Niel Rossouw and Kobus Gerber

wine of origin : Durbanville

analysis : alc : 13.36 % vol rs : 1.92 g/l pH : 3.57 ta : 6.45 g/l

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

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

2025 Prescient Chenin Blanc Report - 94 points

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.

The Company's Garden in Cape Town dates back to when fresh produce and supplies were first provided to ships rounding the Cape. Although originally a vegetable garden, it was not long before the first Chenin Blanc vineyards were planted, and today, the Gardens are recognised for their contribution to the Cape's horticultural heritage. The Chenin Blanc is a true tribute to these Gardens and the origins of Chenin Blanc in the Cape of Good Hope.

in the vineyard : The grapes were selected from two vineyards planted in deep soil with formations of greywacke, rocky area, planted on south-western and southern slopes with predominately east-west row direction to protect the grapes from direct sunlight. Vertical shoot-positioned trellis systems were used with an excellent balance between growth and production. The bunches were exposed to sufficient sunlight for flavour development from an early stage of development.

about the harvest: The grapes were hand-harvested in the early morning.

in the cellar : The juice was cold-settled with regular lees stirring for three days before being divided into different portions for fermenting. Of these portions 18% was cold fermented in stainless-steel tank, racked after fermentation and left on the fine lees for 9 months, while 58% was fermented and matured for 9 months in a combination of new and older French oak, 10% was fermented with an indigenous yeast culture in barrel to add complexity, 8% was naturally fermented in barrels, 3% was fermented in amphorae on the skins for flintiness and another 3% in amphorae without skins. All the components were matured on the lees for 9 months. Before blending, a barrel selection was done to select only the best barrels for this unique wine.



Durbanville Hills Wine

Durbanville

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