

## Durbanville Hills Cape Portrait Chenin Blanc / Sauvignon Blanc 2022

Colour: Pale straw with bright green edges.

Nose: An abundance of tropical fruit with passion fruit, blackcurrant and guava, zesty lime rind and lemon grass and hints of white peach and lychee.

Taste: The fresh tropical fruits carry through onto the palate, ending with a crisp acidity and lingering lime and citrus flavours.

Enjoy on its own slightly chilled or with barbecued chicken, summer salads, plain grilled fish and pan-fried calamari.

**variety** : Chenin Blanc | 51% Chenin Blanc, 49% Sauvignon Blanc

**winery** : Durbanville Hills Wine

**winemaker** : Kobus Gerber

**wine of origin** : Durbanville

**analysis** : alc : 11.79 % vol    rs : 2.74 g/l    pH : 3.5    ta : 6.24 g/l

**type** : White

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

Durbanville Hills is one of only a handful of urban-based wineries. This close proximity to Cape Town has inspired our winemakers to create a new range of uniquely blended wines, which are vibrant, and flavoursome and celebrate the essence of the city's diverse and creative lifestyle.

**in the vineyard** : Grapes were sourced from the Cape Town region where maritime climatic conditions ensure the slow ripening of grapes and delicate fruity wines. The cooler temperatures due to oceanic winds and the long hours of sunlight as the sun set into the ocean deliver healthy, aromatic grapes.

**about the harvest**: The grapes were picked from the end of January until mid-February between 20 - 21°Balling.

**in the cellar** : In the cellar, the grapes were crushed and drained under a blanket of dry ice to preserve the typical delicate flavours. The juice was floated and cold fermented at 14 - 15°C, followed by extended contact with the lees for almost two weeks to enhance the mouth-feel. After vinification, the wine was blended and bottled.



### Durbanville Hills Wine

Durbanville

021 558 1300

[www.durbanvillehills.co.za](http://www.durbanvillehills.co.za)