

## Durbanville Hills Collectors Reserve The Cape Mist Sauvignon Blanc 2024

Colour: Clear with a fresh greenness on the edges.

Nose: Prominent flavours of blackcurrant, breakfast papaya, grapefruit, passionfruit, citrus and pineapple notes.

Taste: A full-bodied, complex and balanced wine, with passionfruit, grapefruit, and ripe figs with salinity and sublime sweet wood flavours.

Serve slightly chilled on its own, or with Chevin goat's milk cheese, pasta dishes with Spring vegetables, pan-fried Salmon, and grilled or slightly smoked trout.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Durbanville Hills Wine

**winemaker** : Pieter-Niel Rossouw and Kobus Gerber

**wine of origin** : Durbanville

**analysis** : alc : 14.18 % vol   rs : 1.79 g/l   pH : 3.24   ta : 6.46 g/l

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

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

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. The largest portion of the wine was left for eight months on the secondary lees with 13% of wine matured in French Oak barrels for 9 months. The wine was bottled after a light filtration.



# Durbanville Hills Wine

Durbanville

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