

## Durbanville Hills Cape Honey Bee Noble Late Harvest 2026

Colour: Straw yellow

Nose: Expect a delightful mix of lemon skin, mascarpone, clementine, honeycomb, and dried apricot.

Taste: This is a full-bodied wine with flavours of honeybush tea, stewed fruit, and hazelnuts, all coming together in a creamy, textured finish

Enjoy this wine lightly chilled on its own, or pair it with lemon tart, intense flavoured cheeses, baked desserts, or Crème Brûlée for an extra treat

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

**winery :** Durbanville Hills Wine

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

**wine of origin :** Durbanville

**analysis :** alc : 11.52 % vol   rs : 156 g/l   pH : 3.77   ta : 6.54 g/l

**type :** Dessert   **style :** Sweet   **body :** Full   **taste :** Fruity

**pack :** Bottle   **size :** 375ml   **closure :** Cork

Nine leading vineyard owners in the Durbanville district joined forces with Distell to create Durbanville Hills with the aim of promoting the regional individuality of this prime wine-growing area. The striking Durbanville Hills cellar sits proudly atop a series of rolling hills with magnificent views of Table Mountain and Table Bay - the very geography that lies at the heart of what makes the wines so unique. The Durbanville ward is considered one of the Cape's coolest wine regions, thanks to the sea breezes that drift inland from False Bay and Table Bay and the late afternoon mists that bathe the slopes. These conditions are ideal for the slow ripening of the grapes, allowing them to develop their full flavoured and intense character. Grapes are sourced only from the shareholder growers, all of whom farm within the limited appellation of Durbanville. Meticulous canopy management promotes concentration of varietal flavour and colour.

Cellar master Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavor. Sustainable practices include the maintaining of the International Environmental Standard ISO140001, treating of waste water back to irrigation quality and all vineyards subscribing to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. In addition the farmers protect 320ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

**in the vineyard :** The Sauvignon Blanc grapes were sourced from one of the highest Sauvignon Blanc vineyard blocks in the valley, surrounded by indigenous Cape fynbos. This south-facing slope offers a natural protection against late afternoon sun, producing healthy grapes and the gradual ripening of the fruit, resulting in an abundance of flavour. The deep, well drained red soils allowed for good water retention and sustained the vines during the extended ripening period. At the end of the harvest regular cool mist bathed the slopes creating the perfect climate for the making of a noble late harvest while still preserving the varietal character of the grapes. This unique combination of climate, soil, altitude and slope orientation captured the true varietal character for this wine.

**about the harvest:** The grapes were handpicked at 36° balling with good natural acidity and concentrated fruit. Only the best bunches were selected with a mix of green and yellow berries with 40% clean raisin and botrytis berries in between.

**in the cellar :** Once at the cellar, the fruit was carefully sorted and then fed directly into the press, which helped improve drainage thanks to the stems. We allowed the free-run juice to drain and then returned it to the mash for 24 hours to maximize



extraction of the Botrytis character from the berries. After this period, the juice was drained again and gently pressed into the fermentation tank. To handle the higher sugar levels, we used yeast that had undergone a lengthy rehydration before inoculation. The must fermented between 18°C and 20°C for 14 days, and we stopped fermentation at the perfect sugar level. Soon after, the wine was stabilized, filtered, and bottled

## Durbanville Hills Wine

Durbanville

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