

Durbanville Hills Chenin Blanc 2026

Colour: Light olive green with youthful clarity.

Nose: Fruit-forward aromas of lychee, yellow peach, gooseberry and vibrant yellow citrus.

Taste: A medium-bodied wine showing flavours of guava, pineapple and Granny Smith apple, finishing with a creamy, textured palate.

Enjoy on its own, lightly chilled, or paired with white meat dishes such as chicken, pork or duck, as well as fragrant dishes like Thai coconut stir-fry.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Durbanville Hills Wine

winemaker : Pieter-Niel Rossouw and Kobus Gerber

wine of origin : Durbanville

analysis : alc : 13.23 % vol rs : 2.59 g/l pH : 3.33 ta : 6.17 g/l

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

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

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 on the side of 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, 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. Cellar master Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of waste water back to irrigation quality. In all its vineyards the growing practices prescribed by IPW (Integrated Production of Wine) are followed. These are designed to sustain natural resources. In addition, the members protect on their farms 320 ha of endangered Renosterveld as part of the Biodiversity Wine Initiative (BWI).

in the vineyard : The Chenin Blanc fruit was sourced from four different south and southwestern-facing vineyards across the valley. All the vineyards are supplementary irrigated on a vertically positioned trellising system. The winter preceding the 2025 season was cold, with good rainfall, followed by a very good Spring with cool temperatures and few days where some rain fell. The Summer season brought hot days and cool nights which is ideal for producing delicate flavours. Meticulous pre-season planning by the team enabled them to harvest every vineyard at optimal ripeness. Production was slightly lower yielding than previous vintages, however, with careful monitoring in the vineyard and frequent tastings for the desired ripeness, a wine of superb quality was produced.

about the harvest: The grapes were hand-picked and machine-harvested from 05 February and the last grapes were picked on 27 February.

in the cellar : The grapes were gently crushed with minimal skin contact before the juice was separated from the skins. Crushing and juice handling, varying from immediate draining to an average of four hours skin contact, was conducted under



the protection of CO2 to preserve the typical delicate flavours that are fragile during these early stages of the winemaking process. Cold fermentation at 14 - 16°C followed by extended contact with the lees, contributed to the full mouth-feel of the wine. The wines from the different vineyards were vinified separately according to the specific nature of the grapes and blended shortly before bottling.

Durbanville Hills Wine

Durbanville

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