

Durbanville Hills Collectors Reserve Cableway Chardonnay 2025

Colour: Bright clear with green edges

Nose: Upfront citrus like lime, grapefruit complimented by butterscotch and honeysuckle flavours

Taste: Prominent citrus and stone fruit, balanced with an integrated acidity and sugar combination with a well-rounded finish

Seafood like lobster, scallops, salmon and seafood pasta and creamy dishes like risotto and creamy pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Durbanville Hills Wine

winemaker : Pieter-Niel Rossouw and Kobus Gerber

wine of origin : Western Cape

analysis : alc : 13.47 % vol rs : 3.46 g/l pH : 3.40 ta : 6.29 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, 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.

What's in a name: The Cableway is the gateway to an awe-inspiring experience to view Cape Town from a unique perspective atop the majestic Table Mountain. The Chardonnay benefits from the Atlantic sea mist which creeps up the lower-lying slopes of the Durbanville hills and cools our vineyards. Rich citrus flavours develop, which are complemented by subtle oak notes.

in the vineyard : The grapes were sourced from a single vineyard planted in 2003 in the lower parts of the valley to accumulate enough cold for even budding, balanced growth and production of quality fruit. The drought-resistant rootstock on the fractured shale soils only receives supplementary irrigation. The elevation is flat with a slight northerly slope ensuring even ripening and homogenous flavour profile throughout the block. The block is well protected from the wind while cool air moving through the valley during the night ensures slow ripening. Grapes are tasted regularly and picked at optimum ripeness, berries translucent and seeds visible inside the berry. This Chardonnay vineyard was selected for its excellent history of producing exceptional fruit for the making of structured wines.

about the harvest: The grapes from a single vineyard were hand-harvested in the early morning.

in the cellar : The juice was cold-settled with regular lees stirring twice a day for three days before being divided into different portions for fermenting. Of these portions 16% was cold fermented in stainlesssteel tank, racked after fermentation and left on the fine lees for 9 months, while 77% was fermented and matured for 9 months in a combination of new and older French oak, 4% was natural fermented in barrels 3% was fermented in Amphoras for flintiness. All the components were matured on the lees for 9 months. To protect the citrus and stone fruit flavours no malolactic fermentation was done. Before blending, a barrel selection was done to select only the best barrels for this unique wine.



Durbanville Hills Wine

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