

Durbanville Hills Collectors Reserve The Cape Mist Sauvignon Blanc 2025

Colour: Olive green

Nose: The wine shows an explosive array of flavours such as asparagus, green figs, gooseberries, fleshy white pears, litchi that is well supported by subtle use of oak with a fresh minerality.

Taste: Subtle nuances of asparagus, gooseberries, ripe figs and stone fruit beautifully intertwined with a touch of salinity and minerality. This delightful combination is well-supported by a fresh, lingering acidity that leaves a memorable impression.

Dishes with a creamy texture such as creamy asparagus, risotto with spring onions. Also, seafood chowder, coconut Thai green curry and slow braised pork belly.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Durbanville Hills Wine

winemaker : Pieter-Niel Rossouw and Kobus Gerber

wine of origin : Durbanville

analysis : alc : 13.89 % vol rs : 1.86 g/l pH : 3.27 ta : 6.57 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 a combination of eastern and southern slopes to protect the grapes from direct sunlight and planted in soils derived from granite on mountain foothills with good physical and water retention properties. 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.

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 : The must was chilled down by a special mash-cooler before it had skin contact in specially designed separators. 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 selected yeast strains.

The fermentation was done at 15°C and after a third off the fermentation was



completed a portion was transferred into barrels and amphoras to complete fermentation. The wine was tasted regularly during the fermentation and ageing process on the lees. The wine was matured on the lees for 9 months and after a vigorous selection process the final wine was blended. The final blend consists of 80.1% tank fermented, 10.6% barrel fermented and 9.3% fermented in Amphoras. The wine was bottled after a light filtration.

Durbanville Hills Wine

Durbanville

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