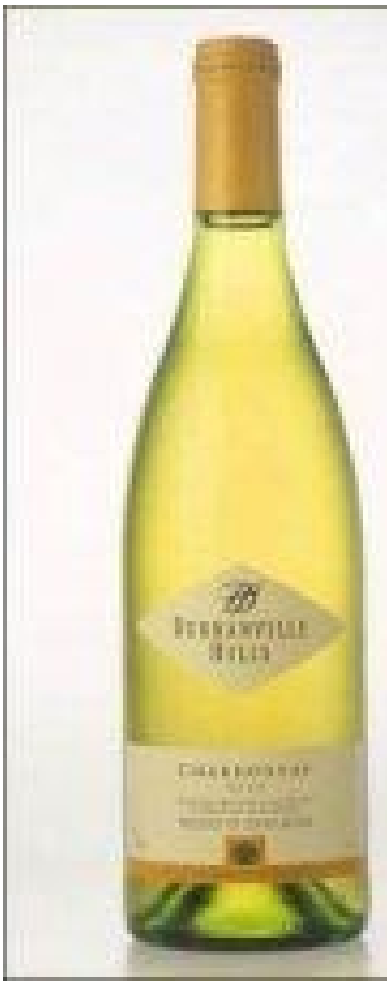
wine.co.za
easiest way to buy wine

Durbanville Hills Chardonnay 2001

Martin Moore describes this as an accessible, easy drinking, lightly wooded wine for everyday drinking, ideal for enjoying with curries, light meat dishes, pastas and pizzas.



variety : Chardonnay | 100% Chardonnay
winery : Durbanville Hills Wine
winemaker : Martin Moore
wine of origin : Coastal
analysis : **alc :** 13.3 % vol **rs :** 1.8 g/l **pH :** 3.46 **ta :** 5.1 g/l
type : White
pack : Bottle

in the vineyard : Seven leading vineyard owners in the Durbanville Hills district joined together to create Durbanville Hills together with Distell to promote the regional individuality of this prime wine growing area, punctuated by hills. Just 10 kms from the cold Atlantic Ocean, it boasts a temperate climate with Atlantic sea breezes cooling the vines during the summer months. Grapes for this brand, which has already attracted widespread positive attention both in South Africa and abroad, are sourced only from these growers, all of whom fall under the limited appellation of Durbanville. All member vineyards subscribe to IPW (Integrated Production of Wine) growing practices, designed to sustain natural resources. They are dryland vineyards, encouraging a process of natural selection. In addition, a meticulous crop control is applied to further limit yields and promote concentration of varietal flavour.

Winemaker Martin Moore uses highly advanced cellar technology to ensure optimal extraction of colour and flavour.

The grapes for this wine came from vineyards mostly located in the lower Durbanville foothills on the southern slopes, some 250 metres above sea level and grown in dark red soils.

about the harvest: The vineyards, yielding around 9 tons per hectare, were harvested from the middle to the end of February at between 24Â° and 26Â° Balling, when the grapes were showing ripe, yellow colours.

in the cellar : The grapes from each vineyard were individually vinified. The major potion was fermented in steel tanks at 13ÂºC and left on the lees for eight months. Some 10% of what constituted the final blend underwent malolactic fermentation. Seventy percent of the wine was unwooded. The balance was matured in new French 300 litre oak barrels.

Durbanville Hills Wine

Durbanville
021 558 1300
www.durbanvillehills.co.za