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DH
DURBANVILLE
HILLS

INSPIRED BY CAPE TOWN.

DURBANVILLE HILLS SAUVIGNON BLANC 2024

BACKGROUND

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.

THE VINEYARDS (VINEYARD CONSULTANT: HENK VAN GRAAN)

The grapes were sourced from seven of the nine Durbanville Hills member farms where three farms have high altitude vineyards growing on the south-eastern slopes of the Hooge Bergs Valley. Cooled by mists and the southeaster, the lower-than-average temperatures make for slow ripening and intense flavour retention. Some grapes from low-lying, south-western facing vineyards on Maastricht, Bloemendal, Klein Roosboom and Oatlands were used to enhance the full-bodied character. The winter preceding the 2023 season was cold and dry, followed by a cooler-than-usual pre-harvest season. December and January brought some early summer rain that cooled the overall harvest down, however, this did not negatively impact the wine's quality as the cooler pre-season allowed for slower ripening until the end of March. The lack of winter rains means that the vines produced smaller berries with a pleasing differentiation and higher concentration of Sauvignon Blanc flavours, leading way to a more complex wine with more layers on the palate.

THE WINEMAKING

The grapes were hand-picked from the second week in February up to the second week in March at between 20,5° and 24,5° Balling. Crushing and juice handling, varying from immediate draining to an average of four hours skin contact, was conducted under dry ice (CO₂) to preserve the typical delicate flavours that are fragile during these first stages of the winemaking process. Cold fermentation at 13°C to 15°C, followed by extended contact with the lees for almost two weeks, contributes 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.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Light olive green.

NOSE

Lively aromas of zesty lime, ripe guava, passionfruit and Cape gooseberry are prominent on the nose with subtle hints of kiwi fruit.

TASTE

Tantalizing, zesty lime-driven palate complimented by guava and lingering pineapple. This wine has a crisp, lively acidity and fruit forward after taste.

FOOD PAIRING

Enjoy on its own slightly chilled or with lightly grilled fish with lemon butter, crayfish, calamari or vegan wild mushroom risotto.

ALCOHOL

14.23%

RESIDUAL SUGAR

2.51g/l

TOTAL ACIDITY

5.97g/l

PH

3.4

