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CONNECT.

**DH**  
DURBANVILLE  
HILLS

INSPIRED BY CAPE TOWN.

## DURBANVILLE HILLS SAUVIGNON BLANC 2025

### BACKGROUND

Nine leading vineyard owners in the Durbanville district joined forces with Distell to create Durbanville Hills to promote 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 the concentration of varietal flavour

Sustainable practices include maintaining the disciplines imposed by International Environmental Standard ISO 140001 such as in the treatment of wastewater 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 all nine Durbanville Hills members' farms. The high-altitude vineyards on southern and south-eastern slopes along with lower-lying vineyards, cooled off by south-eastern and coastal breezes, make for slow ripening and intense flavour retention. 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.

### THE WINEMAKING

The grapes were hand-picked and machine-harvested from 24 January up until the 1st of March. One-third was harvested early at 20 - 21°B, the second third between 21 - 22°B and the last third above 22°B. Crushing and juice handling, varying from immediate draining to an average of four hours skin contact, was conducted under the protection of CO<sub>2</sub> 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.

### WINEMAKER

Pieter-Niel Rossouw and Kobus Gerber

### COLOUR

Light olive green.

### NOSE

Fruit-forward aromas consisting of blackcurrant, passionfruit, green fig leaves, pineapple, guava, cape gooseberries and juicy yellow peaches.

### TASTE

Full-bodied wine with an abundance of tropical fruit flavours that ends with a creamy texture, supported by a saline finish.

### FOOD PAIRING

Enjoy on its own slightly chilled or with fresh lively salads, sushi and oily fishlike mackerel and Tuna.

### ALCOHOL

13.61%

### RESIDUAL SUGAR

3.06g/l

### TOTAL ACIDITY

6.46g/l

### PH

3.20

