

FROM A PLACE WHERE VITICULTURE
AND CITY CULTURE CONNECT

DURBANVILLE HILLS

BLANC DE BLANC
MÉTHODE CAP CLASSIQUE 2014

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 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 as part of the Biodiversity Wine Initiative (BWI).

THE VINEYARDS (VINEYARD CONSULTANT: Drikus Heyns)

The chardonnay grapes were selected from a block on the hill opposite the winery, some 250 metres above sea level. The coolness of the southern slope ensured a firm acidity and the selection was based on the immaculate uniformity of the berries. The grapes were picked at the end of January at 20.5°Balling to avoid overly fruity characteristics.

THE WINEMAKING

The selection of 100% Chardonnay grapes were handpicked early in the morning and brought to the cellar in 18kg crates, which were then whole bunch pressed, settled and cold fermented. After fermentation the wine was inoculated with a pure malo-lactic culture to finish malo-lactic fermentation, which is then finally racked and left on secondary lees until bottling. Secondary fermentation took place in the cool, controlled climate of the maturation cellar, and the wine was matured for a further 36 months on the lees, with the sediment then removed by the traditional method of remuage and disgorgement.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Pale Green

NOSE

A mélange of citrus and honey blossoms rounded off with yeasty biscuits and hints of toasty notes.

TASTE

An abundance of citrus, lime and grapefruit, which is well supported by a natural crisp acidity and a mouth watering creamy texture with an enticing linger.

FOOD PARING

Fresh oysters and a selection of cheeses such as goat's milk, parmesan, feta and Roquefort.

ALCOHOL

11.45%

RESIDUAL SUGAR

3.5 g/l

TOTAL ACIDITY

5.9 g/l

PH

3.20

CAPE TOWN
**DURBANVILLE
HILLS**

