

# **Cape Mist Sauvignon Blanc 2018**



CAPE TOWN

**DURBANVILLE  
HILLS**

*Collectors Reserve*

THE CAPE MIST  
SAUVIGNON BLANC

# DH Collectors Reserve

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## BACKGROUND

Inspired by Cape Town's radiant energy and creative demeanour, our new premium offering – 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.

## WHAT'S IN A NAME

A leisurely stroll down the seafront promenade affords breathtaking panoramic views of Table Mountain and the Atlantic Ocean, a beautiful reminder that certain experiences should be savoured and enjoyed at a leisurely pace. The Pinotage rewards an unhurried approach with lingering complexity on both nose and palate.

## THE VINEYARDS

Pockets of blocks of different elevation, slope and aspect have been selected to ensure a diverse mix of flavours in the final blend. The block history was of key importance. The first grapes were selected from two south facing blocks on the westerly side of the valley with clay-rich soils on weathered shale and fractured shale. The next selection was made from the highest vineyards, 360 meters above sea-level. A key feature in this vineyard is the soil which is strewn with Hornfels rocks. The third site is on the valley floor where two vineyards were selected on deep loamy soils where the grapes are known for fullness and structure. The last site selected is high up on the Southerly slopes on the coolest

part on the inside of the valley. The flavours found in these grapes are delicate fruit and play a big role in the crisp acidity that balances the rest of the selection.

## **THE WINEMAKING**

Selected hand-picked grapes were delivered to the cellar in the early morning, then covered with a blanket of dry ice pellets during off-loading. Before there was any skin contact in special designed separators, the must was chilled down by a special mash-cooler. 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 a selected yeast strain. The initial fermentation was done at 16°C and thereafter completed at 14°C. The wine was tasted regularly during the fermentation process. For eight months the wine was left on the secondary lees with a light filtration before bottling.

## **WINEMAKER**

Martin Moore and Kobus Gerber

## **COLOR**

Pale lemon green.

## **NOSE**

Abundance of citrus, melon and goose berries with hints of passion fruit, guava and herbal notes

## **TASTE**

Full concentrated wine with sweet summer fruit that ends with a lingering freshness.

## **FOOD PAIRING**

Serve slightly chilled on its own or with grilled white meat, fish and seafood dishes such as stir fried calamari.

## **Chemical analysis**