

Drostdy Hof Chardonnay/Semillon 2003

Winemaker Louw Engelbrecht says this light straw colour wine with hints of green have pronounced citrus and gooseberry flavours with a vanilla oak finish. This medium-bodied wine is ready to enjoy now.

It is an ideal companion to seafood, poultry and salads.

variety : Chardonnay | 65% Chardonnay, 35% Semillon

winery : Drostdy-Hof Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : **alc** : 12.71 % vol **rs** : 4.7 g/l **pH** : 3.32 **ta** : 6.15 g/l

type : White

pack : Bottle

ageing : This medium-bodied wine is ready to enjoy now.

in the vineyard : Grapes were sourced from well-established, premier vineyards planted between 1985 and 1990, in Stellenbosch, Malmesbury and Robertson. The trellised vines were planted between 100 metres and 250 metres above sea level. The vineyards in Malmesbury and Robertson face east to southeast and south west, and the vines in Stellenbosch, face south to south west to take advantage of maritime winds.

in the cellar : The wine is fermented and matured separately on oak chips in stainless steel tanks for six months and stirred every two weeks.