

## Drostdy Hof Chardonnay/Semillon 2004

Colour: Light straw with hints of green

Bouquet and taste: A medium-bodied wine with pronounced citrus and gooseberry flavours and a vanilla oak finish

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

**variety** : Chardonnay | Chardonnay, Semillon

**winery** : Drostdy-Hof Wines

**winemaker** : Louw Engelbrecht

**wine of origin** : Coastal

**analysis** : **alc** : 13.04 % vol **rs** : 4.9 g/l **pH** : 3.34 **ta** : 6.46 g/l

**type** : White **wooded**

**pack** : Bottle

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

**in the vineyard** : Grapes were sourced from well-established, trellised vineyards in the Stellenbosch, Malmesbury and Robertson regions, planted between 1985 and 1990 and at altitudes of between 100m and 250m. 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.

