

## Drostdy Hof Chardonnay 2004

Colour: Pale green

Bouquet: It shows an abundance of citrus fruit aromas, supported by a spicy finish.

Taste: Smooth in texture with a well integrated melding of fruit and wood.

The winemaker says it is a very versatile wine that can be enjoyed on its own or with fish, white meats and salads.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Drostdy-Hof Wines

**winemaker** : Kobus Gerber

**wine of origin** : Coastal

**analysis** : alc : 13.19 % vol    rs : 4.60 g/l    pH : 3.42    ta : 6.36 g/l

**type** : White

**pack** : Bottle

**in the vineyard** : The grapes were sourced from well-established, premier vineyards in Stellenbosch, Malmesbury and Robertson, planted between 1985 and 1990. The trellised vines were planted between 100m and 250m above sea level, and in the case of Stellenbosch, face south to south-west to take advantage of maritime winds. The vineyards are all unirrigated, where controlled water stress limits the yield and makes for intensity of flavour.

**about the harvest**: The grapes were all harvested by hand from mid-February to early March at between 22,5 and 24° Balling.

**in the cellar** : They received no skin contact. The wine was fermented in stainless steel tanks, on oak chips for six months and stirred every 2 weeks.

