

## Drostdy Hof Steen 2005

Colour: Brilliant straw colour with green tinges.

Bouquet: Aromas of citrus fruit.

Taste: A medium-bodied wine with an abundance of fresh deciduous fruit flavours.

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

**variety** : Chenin Blanc | Chenin Blanc

**winery** : Drostdy-Hof Wines

**winemaker** : Louw Engelbrecht

**wine of origin** : Coastal

**analysis** : **alc** : 12.5 % vol **rs** : 4.2 g/l **pH** : 3.34 **ta** : 6.4 g/l

**type** : White

**pack** : Bottle

**in the vineyard** : Grapes for this wine were sourced from well-established, premier vineyards in Porterville and the vineyards are all irrigated.

**about the harvest**: The grapes were all hand harvested in January and delivered to the cellars at approximately 21Â° Balling. They received no skin contact.

**in the cellar** : Fermentation in stainless steel tanks took place at 13Â°C for a period of 10 days. No malolactic fermentation was induced.

