

## Drostdy Hof Sauvignon Blanc 2005

**Colour:** A lively wine light green in colour.

**Bouquet:** Aromas of tropical fruit with green pepper and a hint of grassiness.

**Taste:** A crisp wine with a lingering aftertaste, with melon and tropical fruit flavours and grassiness.

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

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Drostdy-Hof Wines

**winemaker :** Louw Engelbrecht

**wine of origin :** Coastal

**analysis :** alc : 11.5 % vol   rs : 4.0 g/l   pH : 3.3   ta : 6.3 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** Grapes were sourced from vineyards in Stellenbosch, Paarl, Robertson and Durbanville, ranging in age from eight to 16 years old. The soils vary from decomposed granite to deep Clovelly and Hutton, with excellent drainage. Located at altitudes ranging from 210m to 410m, the trellised vineyards face south-east to south-west and are therefore ideally positioned to take advantage of prevailing sea-breezes. Appropriate canopy management and row orientation minimise wind damage.

**about the harvest:** Grapes were hand-harvested at between 20Â° and 22Â° Balling in February. They were picked on taste when showing green fig flavours.

**in the cellar :** The grapes were left on the skin for just four hours to preserve the natural acidity of the juice, which was fermented cold at 12Â° to 14Â°C.

