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Drostdy Hof Adelpracht 2005



Colour: Brilliant, light straw in colour with yellow and golden tinges.
Bouquet: Tropical fruit with nuances of overripe berries.
Taste: Full-bodied with intense fruit flavours and a good balance between sugar and acid with a lingering aftertaste.

An ideal companion with spicy oriental foods, lightly-curried fish, chicken and lamb or simply enjoy on its own.

variety : Chenin Blanc | Chenin Blanc
winery : Drostdy-Hof Wines
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 11.09 % vol **rs :** 63.4 g/l **pH :** 3.34 **ta :** 6.5 g/l
pack : Bottle

in the vineyard : Drostdy Wines was established in the Tulbagh Valley in 1964. The historic De Oude Drostdy, completed in 1804, overlooks the cellar. This classic building reflects the Drostdy Hof heritage and commitment to quality. Drostdy Wines launched the first Drostdy Hof wines, named after the courtyard in front of the cellar, in 1973. They soon earned a reputation as excellent, enjoyable wines at affordable prices.

The wine was made from Chenin blanc grapes from vineyards in the Stellenbosch, Franschhoek, Wellington and Malmesbury areas. The vineyards are situated at altitudes ranging from 90m to 160m above sea level. Some of the vines are trellised and some grow as bush vines. The vineyards were planted from 1978 to 1989.

about the harvest: The grapes were picked by hand at 23 to 24,5Â° Balling from the end of March until mid April.

in the cellar : In the cellar the juice received skin contact for 4 hours and was fermented at 14Â°C for 10 days.