

Drostdy Hof Natural Sweet Red 2007 (Local)

Colour: Ruby red.

Bouquet: Abundance of cherry and plum flavours.

Taste: Fruit aromas follow on the palate resulting in an easy drinking wine for everyday enjoyment.

Savour on its own or enjoying with robustly flavoured pasta, meat and game dishes as well as cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Cinsaut

winery : Drostdy-Hof Wines

winemaker : Michael Bucholz

wine of origin : Tulbagh

analysis : alc : 7.53 % vol rs : 71.0 g/l pH : 3.6 ta : 5.6 g/l

type : Red **style** : Sweet

pack : Bottle **closure** : Cork

in the vineyard :

The vineyards (viticulturist: Bennie Liebenberg)

Grapes were sourced from a selection of the Cape's top vineyards in Stellenbosch, Paarl, Wellington and Robertson, harvested at a low Balling to ensure a low alcohol and fruit-driven character.

about the harvest:

The winemaking (winemaker: Michael Bucholz)

The grapes were harvested by hand during February and March at 22Â° - 24Â° balling.

in the cellar :

The muscat was fermented at low temperatures to retain fruit flavours. After three days' maceration helped to preserve flavour while giving intensity of colour to the wine. After pressing the low sugar fermentation was completed, the Muscat was fermented cold in stainless steel tank.

