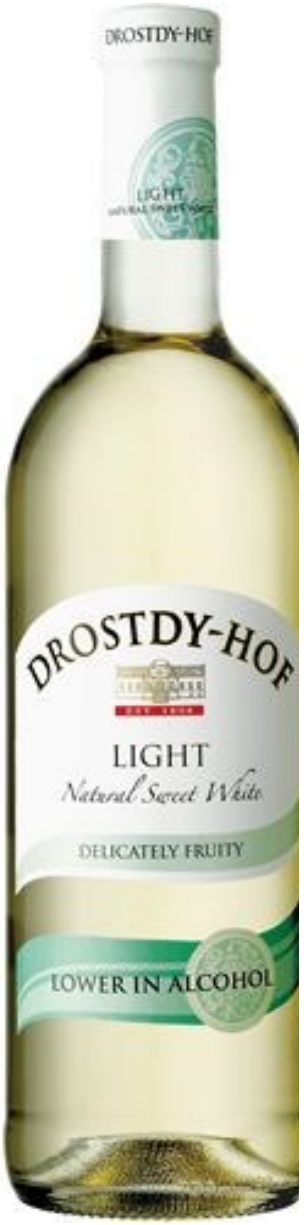
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Drostdy Hof Light Natural Sweet White

A light, delicately fruity wine, it is blended from three grape varieties. This is the lightest of the light white wines. Lower in alcohol by at least one quarter than a normal white table wine, it is ideal for the health-conscious and those watching their kilojoule intake. The wine is obtained from three fruity grape varieties, Chenin blanc, Colombar and Muscat are used to blend Drostdy-Hof Natural Sweet. It is best enjoyed while still young and fresh. Soft and refreshing, the wine reflects the fruity aromas and flavours of the grape varieties in the blend. It has a crisp, clean, sweet finish.

Drostdy-Hof Natural Sweet White should be served well chilled. It is an ideal lunchtime wine, complementing light summer salads and snacks, but versatile enough to be served at most occasions.



variety : Chenin Blanc | Chenin Blanc, Colombard, Muscat
winery : Drostdy-Hof Wines
winemaker : William Thys
wine of origin : Tulbagh
analysis : **alc :** 7.5 % vol **rs :** 70 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : White **style :** Sweet
pack : Bottle **closure :** Cork

in the vineyard : **(Viticulturist: Henk van Graan)**
To ensure optimum quality and consistency, the Drostdy Wine Cellar chose wines from selected co-operatives and wine farms to blend and produce wines which meet Drostdy-Hofâ€™s exacting standards.

about the harvest: The grapes were harvested early in the season while the sugar content is still low.

in the cellar : The fact that there is less sugar to convert into alcohol during the fermentation process results in a lower alcohol wine. After crushing and gentle pressing, the must was pumped into settling tanks where it was left until the solid matter had settled at the bottom. Cold fermentation takes place in stainless steel tanks. By controlling the fermentation, a delicate fruity white wine was produced which is light in alcohol, yet full of flavour.