

Drostdy Hof Light Natural Sweet Rosé

This is an easy drinking wine with a soft, succulent fruitiness and a light rosé colour. The wine bursts with strawberry, cherry and plum flavours and with an alcohol of 7,6% vol it is a wine for everyday enjoyment.

Savour on its own or enjoy with pasta, ham, chicken and game dishes as well as cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Cinsaut, Chenin Blanc, Colombar, Muscat

winery : Drostdy-Hof Wines

winemaker : William Thys

wine of origin : Tulbagh

analysis : alc : 7.6 % vol rs : 40 g/l pH : 3.6 ta : 5.7 g/l

type : Rose **style :** Sweet

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : (Viticulturist: Henk van Graan)

To ensure optimum quality and consistency, grapes were sourced widely to meet Drostdy-Hof's exacting standards. This wine is a blend of Cabernet Sauvignon and Cinsaut Chenin Blanc, Colombar and Muscat. The grapes for this wine were hand-picked from a selection of the Cape's top vineyards in Stellenbosch, Paarl, Wellington and Robertson and harvested at optimal ripeness to ensure a fruit-driven character to the eventual wine.

about the harvest: Grapes were harvested at 20° Balling in February and March and each vineyard block was separately vinified.

in the cellar : The juice was fermented at low temperatures (between 13°C and 15°C) to retain fruit flavours. In addition, three days' maceration helped to preserve flavour while giving intensity of colour to the wine. The skins were then removed, pressed and fermentation completed. The Chenin Blanc, Colombar and Muscat were fermented cold in stainless steel tanks and blended with the red wine.

