

Drostdy Hof Sauvignon Blanc 2006

This luscious Sauvignon Blanc has a light green colour. The wine displays aromas of tropical fruit with green pepper and a hint of grassiness, whilst the crisp palate with its long lingering aftertaste is rich in melon and tropical fruit flavours.

This wine is the ideal accompaniment to fish and poultry.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Drostdy-Hof Wines

winemaker : Deon Boshoff

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 **closure :** Cork

in the vineyard : (Viticulturist: Bennie Liebenberg)

The grapes were sourced from vineyards in the Stellenbosch, Paarl, Robertson and Durbanville areas, ranging in age from 9 to 17 years. The vines are grown in soils varying from decomposed granite to deep Clovelly and Hutton, with excellent drainage. Located at altitudes from 210-410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes. Wind damage is minimised through appropriate canopy management and row orientation.

about the harvest: The grapes were harvested by hand at 20-22^o Balling in February. They were picked on taste when showing green fig flavours.

in the cellar : The grapes were left on the skin for four hours to preserve the natural acidity of the juice, which was fermented cold at 12-14^oC.

