

## Drostdy Hof Chardonnay 2006

This fine Chardonnay is pale green in colour with golden hues. On the nose it displays ample aromas of citrus and rich tropical fruit supported by a spicy finish. On the palate it is smooth in texture with a well integrated melding of fruit and wood.

This Chardonnay is very versatile and can be savoured on its own or served with fish, white meat and salads.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Drostdy-Hof Wines

**winemaker :** Kobus Gerber

**wine of origin :** Coastal

**analysis :** alc : 13.19 % vol    rs : 4.60 g/l    pH : 3.42    ta : 6.36 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

**in the vineyard : (Viticulturist: Bennie Liebenberg)**

The grapes were sourced from well-established, premier vineyards in the Stellenbosch, Malmesbury and Robertson areas. These trellised vines were planted between 100-250m above sea level, and in the case of Stellenbosch, face south to south-west to take advantage of maritime winds. The vineyards are not irrigated, allowing controlled water stress to limit the yield and intensify the flavour.

**about the harvest:** The grapes were harvested by hand at 22,5-24° Balling from mid-February to early March.

**in the cellar :** The wine was fermented without skin contact in stainless steel tanks, on oak chips for six months and stirred every two weeks.

