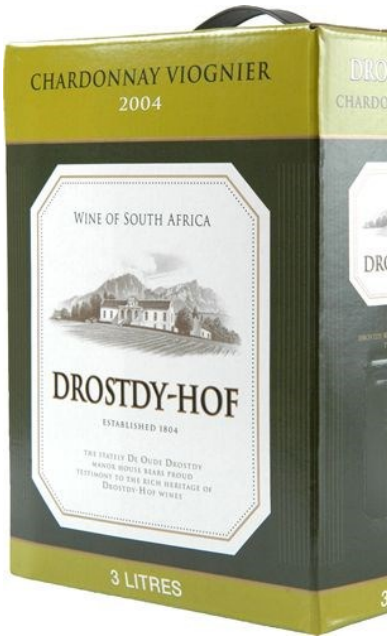
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Drostdy Hof Chardonnay/Viognier 2006



The crisp, lemony notes and creamy flavours of the Viognier are balanced beautifully by the citrus character of the Chardonnay to make for a full-bodied, mouth-filling wine. The wine is pale yellow with green tinges.

This refreshing white wine is the perfect taste partner to white meat dishes and salads.

variety : Chardonnay | 90% Chardonnay, 10% Viognier
winery : Drostdy-Hof Wines
winemaker : Deon Boshoff
wine of origin : Coastal
analysis : **alc :** 13.3 % vol **rs :** 5.0 g/l **pH :** 3.4 **ta :** 6.2 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **(Viticulturist: Bennie Liebenberg)**
The Viognier grapes were sourced from west to south-west facing, trellised vineyards in Darling, Philidelphia and Durbanville, whilst the Chardonnay grapes were sourced from vineyards in Stellenbosch.

about the harvest: The early-ripening Chardonnay grapes were handpicked at 21.5-22.5Â° Balling from mid-February to early March, showing ripe flavours with strong citrus notes. The Viognier was handpicked at 23-24Â° Balling during the 2nd and 3rd week of February.

in the cellar : There was no skin contact during the vinification. The Viognier was matured in first and second fill French oak barrels for nine months and the Chardonnay was wood-fermented. The blend comprises 90% Chardonnay and 10% Viognier.