

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 21.5-22.5° Balling from mid-February to early March, showing ripe flavours with strong citrus notes. The Viognier was handpicked at 23-24° 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.

