

Drostdy Hof Adelpracht 2006

This wine is brilliant, light straw in colour with yellow and golden tinges. On the nose it shows ample tropical fruit flavours with nuances of overripe berries. This full-bodied wine has intense fruit flavours and a good balance between sugar and acid with a long lingering aftertaste.

An ideal companion with spicy oriental foods, lightly-curried fish, chicken and lamb or simply enjoy it on its own.

variety : Chenin Blanc | Chenin Blanc

winery : Drostdy-Hof Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 11.09 % vol rs : 63.4 g/l pH : 3.34 ta : 6.5 g/l

pack : Bottle **closure :** Cork

in the vineyard : (Viticulturist: Bennie Liebenberg)

The wine is made from Chenin Blanc grapes. These were sourced from vineyards in the Stellenbosch, Franschhoek, Wellington and Malmesbury areas, situated at altitudes ranging from 90-160m above sea level. Some of the vines are trellised and some grow as bush vines. The vineyards were planted from 1978 to 1989.

about the harvest: The grapes were harvested by hand at 23-24.5° Balling from the end of March until mid April.

in the cellar : In the cellar the juice received skin contact for four hours and was fermented at 14°C for 10 days.

