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Drostdy Hof Sauvignon Blanc 2007 (Local)

Colour: Light green in colour
Bouquet: Lots of tropical fruit flavours with green pepper and a hint of grassiness
Taste: The wine is crisp with a lingering aftertaste, it has a melony flavour with hints of tropical fruit such as guava and leachy with a slight grassiness.

The winemaker suggests serving this Sauvignon Blanc with fish and poultry dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Drostdy-Hof Wines
winemaker : Deon Boshoff
wine of origin : Coastal
analysis : **alc :** 11.59 % vol **rs :** 5.5 g/l **pH :** 3.18 **ta :** 6.8 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 winemaking (winemaker: Deon Boshoff)
The grapes were harvested by hand in February at 20Â° to 22Â° Balling. They were picked on taste when showing green fig flavours.

in the cellar : After crushing and gently pressing, the juice is then cold fermented in stainless steel tanks. Careful attention is given to cellaring prior to bottling to ensure retention of natural fruit and fermentation flavours.