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Drostdy Hof Chardonnay 2007 (Local)

Colour: Pale green with golden hues.
Bouquet: Aromas of citrus and tropical fruit, supported by a spicy finish.
Taste: Smooth in texture with a well integrated melding of fruit and wood.

The winemaker says it is a very versatile wine that can be enjoyed on its own or with fish, white meats and salads.



variety : Chardonnay | 100% Chardonnay
winery : Drostdy-Hof Wines
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 13.48 % vol **rs :** 4.78 g/l **pH :** 3.43 **ta :** 6.22 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 winemaking (winemaker: Kobus Gerber)
The grapes were all harvested by hand from mid-February to early March at between 22,5Â° and 24Â° Balling.

in the cellar :
They received no skin contact. The wine was fermented in stainless steel tanks, on oak chips for six months and stirred every 2 weeks.