

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.

