

Drostdy Hof Steen 2007 (International)

Winemaker Deon Boshoff describes this as a medium-bodied wine, brilliant straw in colour with a tinge of green. It shows an abundance of citrus fruit aromas and tastes supported by fresh deciduous fruit flavours.

Enjoy the Steen on its own or serve it as the perfect taste partner to fish, white meats and salads.

variety : Chenin Blanc | Chenin Blanc

winery : Drostdy-Hof Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 12.73 % vol rs : 5.74 g/l pH : 3.36 ta : 6.04 g/l

type : White **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : (Viticulturist: Bennie Liebenberg)

Grapes for this wine were sourced from well-established, premier, irrigated vineyards in the Porterville area.

about the harvest:

The winemaking (Deon Boshoff)

The grapes were harvested by hand at 21Â° Balling in January and received no skin contact.

in the cellar : Fermentation in stainless steel tanks occurred at 13Â°C for a period of 10 days. No malolactic fermentation was induced.

