

Drostdy Hof Chardonnay/Semillon 2007 (International)

Colour: Light straw with hints of green

Bouquet: Aromas of citrus flavours with a hint of vanilla.

Taste: A medium-bodied wine with pronounced citrus and gooseberry flavours and a vanilla oak finish.

Enjoy on its own or serve with seafood, poultry and salads.

variety : Chardonnay | Chardonnay, Semillon

winery : Drostdy-Hof Wines

winemaker : Pieter Bardenhaust

wine of origin :

analysis : alc : 13.04 % vol rs : 4.90 g/l pH : 3.34 ta : 6.46 g/l

type : White **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : This medium-bodied wine is ready to enjoy now.

in the vineyard :

The vineyards (viticulturist: Bennie Liebenberg)

Grapes were sourced from well-established vineyards in the Stellenbosch, Malmesbury and Robertson regions, vary from 15-20 years. The vineyards orientated to take advantage of maritime winds.

in the cellar :

The winemaking (winemaker: Pieter Bardenhaust)

After crushing and clarification the juice is fermented and matured separately on oak chips in stainless steel tanks for six months. Blending takes place prior to stabilization, clarification and bottling.

