

Drostdy Hof Noble Late Harvest 2007 (Local)

With its golden colour and fully rounded, semi-sweet taste, this seductive wine captures the fullness of the ripe grapes. It is best served slightly chilled.

Enjoy this Noble Late Harvest on its own, as a dessert wine or even as an aperitif. It is also the ideal accompaniment to spicy foods, such as curry or salami.

variety : Chenin Blanc | Chenin Blanc

winery : Drostdy-Hof Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 11.34 % vol rs : 27.6 g/l pH : 3.57 ta : 5.9 g/l

type : Dessert

pack : Bottle **closure :** Cork

in the vineyard : (Viticulturist: Henk van Graan)

The grapes are sourced from vineyards in the Coastal and Breede River wine regions. Made almost exclusively from the fruity Chenin Blanc grape, selected vineyards are set aside during the harvesting season, allowing the grapes to reach a high degree of ripeness before being picked. This allows for the sugar levels in the grapes to rise and the flavour components to become more concentrated and intense. Hence the name Late Harvest, which is synonymous with nectar-like sweetness.

in the cellar : After crushing and pressing the grapes, the juice is drained and pumped into settling tanks. It is then transferred into stainless steel tanks to undergo cold fermentation before it is racked, filtered and blended.