

Drostdy Hof Adelpracht 2007 (Local)

Colour: Brilliant light straw in colour with yellow and golden tinges

Bouquet: Tropical fruit with nuances of overripe berries

Taste: Full-bodied with intense fruit flavours and a good balance between sugar and acid with a lingering aftertaste

An ideal companion with spicy oriental foods, lightly-curried fish, chicken and lamb or simply enjoy it on its own.

variety : Chenin Blanc | Chenin Blanc

winery : Drostdy-Hof Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 11.09 % vol rs : 63.4 g/l pH : 3.34 ta : 6.5 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : (Viticulturist: Bennie Liebenberg)

The wine is made from Chenin Blanc grapes. These were sourced from vineyards in the Stellenbosch, Franschhoek, Wellington and Malmesbury areas, situated at altitudes ranging from 90-160m above sea level. Some of the vines are trellised and some grow as bush vines. The vineyards were planted from 1978 to 1989.

about the harvest:

The winemaking (winemaker: Kobus Gerber)

The grapes were harvested by hand at 23-24.5° Balling from the end of March until mid April.

in the cellar :

In the cellar the juice received skin contact for 4 hours and was fermented 14°C for 10 days.

