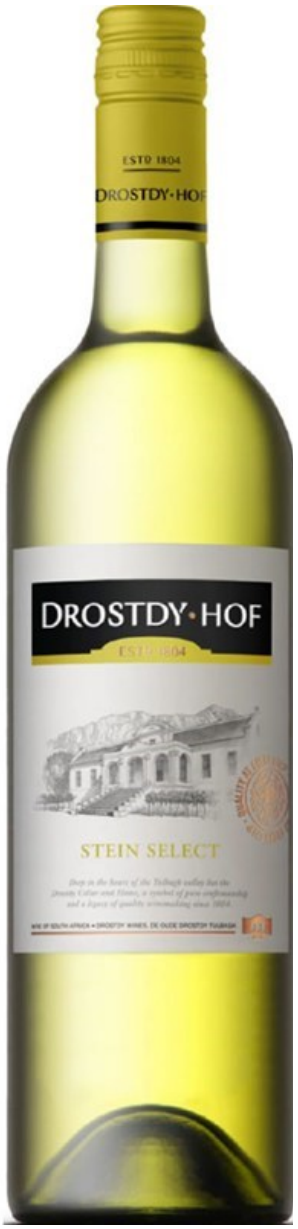
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Drostdy Hof Stein Select 2007 (Local)

This semi-sweet wine has a harmonious balance with a delicate fragrance and prominent fruitiness, reflecting the flavour of the full-ripe grapes.

Available in 5L, 2L & 750ml

Slightly chilled, this wine complements a variety of dishes, including spicy foods, mature cheese and fruity desserts.



variety : Chenin Blanc | Chenin Blanc, Palamino, Ugni Blanc, Semillon, Colombard
winery : Drostdy-Hof Wines
winemaker : William Thys
wine of origin : Coastal
analysis : **alc :** 11.26 % vol **rs :** 17.5 g/l **pH :** 3.54 **ta :** 6.0 g/l
type : White
pack : Bottle **closure :** Cork

in the vineyard : Drostdy-Hof Stein Select is a blend of Chenin Blanc, Palomino, Ugni Blanc, Semillon and Colombar grapes. In order to obtain the desired level of sweetness in the wine, some of the grape varieties are left to ripen on the vines for a longer period than the grapes used in dry wines. The grapes are sourced from vineyards in the Coastal and Breede River wine regions. The prevailing south-easterly winds keep the vines cool and disease-free. The wind dries out the soil, causing some stress to the vines, thereby producing lower yields with high quality and a good chemical analysis.

about the harvest: In order to obtain the desired level of sweetness in the wine, some of the grape varieties are left to ripen for a longer period than the grapes used in dry wines.

in the cellar : After crushing and gentle pressing, the juice is drained into settling tanks. It is then pumped into stainless steel tanks for cold fermentation until the desired level of residual sugar has been reached. Meticulous blending ensures that each grape variety contributes its own particular character to the wine.