

Drostdy Hof Claret Select 2007 (Local)

This medium-bodied red blend has a rich bouquet, with complex berry flavours on the palate. The Claret Select is a well-balanced wine that is soft and accessible within a few months after bottling.

Available in 5L, 2L, 750ml & 375ml

This wine is the perfect taste partner to red meat dishes such as roasts and venison, as well as mild cheese.

variety : Tinta Barocca | Tinta Barocca, Pinotage, Cabernet Sauvignon

winery : Drostdy-Hof Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 12.1 % vol rs : 3.8 g/l pH : 3.63 ta : 4.8 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : It can be enjoyed now.

in the vineyard : (Viticulturist: Henk van Graan)

Selected Tinta Barocca, Pinotage and Cabernet Sauvignon grapes are sourced from vineyards in the Coastal and Breede River wine regions. The soil types vary from deep yellow to weathered granite and are well drained and aerated, allowing deep root penetration. The prevailing south-easterly wind keeps the vines cool and disease-free, while simultaneously drying out the soil, causing some stress to the vines to produce lower yields of high quality grapes.

in the cellar : In the cellar, the juice is left on the skins for at least four hours to ensure the deep red colour and good backbone of the wine. Fermentation lasts until the desired flavour, acid and residual sugar is obtained. The wine is then matured for up to 12 months in big oak vats.

