

Drostdy Hof Natural Sweet Rose 2007 (Local)

Colour: Rose pink

Bouquet: Fruity grape aromas with cherry and plum

Taste: Fruit aromas follow on the palate resulting in an easy drinking wine for everyday enjoyment.

The winemaker suggests serving it on own or deserts/cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Cinsaut, Muscat

winery : Drostdy-Hof Wines

winemaker : William Thys

wine of origin : Tulbagh

analysis : alc : 7.5 % vol rs : 70 g/l pH : 3.6 ta : 5.6 g/l

type : Rose **style :** Sweet

pack : Bottle **closure :** Cork

in the vineyard :

The vineyards (viticulturist: Bennie Liebenberg)

Grapes were sourced from a selection of the Cape's top vineyards in Stellenbosch, Paarl, Wellington and Robertson.

about the harvest:

The winemaking (winemaker: Deon Boshof)

The white grapes were harvested by hand during February and March at 20° balling (see sweet white).

in the cellar :

The juice was fermented at low temperatures (between 13°C and 15°C) to retain fruit flavours. In addition, three days' maceration helped to preserve flavour while giving intensity of colour to the wine. The skins were removed, pressed and fermentation completed. The Muscat was fermented cold in stainless steel tanks and blended with the red wine (see sweet red).

