

## Drostdy Hof Light Natural Sweet White 2007 (Local)

Colour: Pale yellow with green tinges

Bouquet and Taste: Soft and refreshing, the wine reflects the fruity aromas and flavours of the grape varieties in the blend, resulting in a clean, sweet finish.

A delicate fruity wine, blended from two grape varieties, namely Chenin Blanc, Colombar. 25% lower in alcohol and 10% lower in kilojoules than a normal white table wine, it is ideal for the health conscious.

Serve chilled, enjoy on its own or serve with light summer salads

**variety :** Chenin Blanc | Chenin Blanc, Colombar

**winery :** Drostdy-Hof Wines

**winemaker :** Deon Boshof

**wine of origin :** Tulbagh

**analysis :** alc : 7.47 % vol    rs : 68.5 g/l    pH : 3.4    ta : 5.45 g/l

**type :** White    **style :** Sweet

**pack :** Bottle    **closure :** Cork

### in the vineyard :

#### The vineyards (viticulturist: Bennie Liebenberg)

To ensure optimum quality and consistency, the Drostdy Cellar chooses wines from selected="true" co-operatives and wine farms to blend and produce wines which meet Drostdy-Hof's exacting standards.

### about the harvest:

#### The winemaking (winemaker: Deon Boshof)

The grapes are harvested and fully matured to express maximum fruity flavour.

### in the cellar :

After crushing and gentle pressing, the must is settled. The clear juice is fermented in stainless steel tanks. By controlling the fermentation, a delicate fruity wine is produced. The low alcohol and high residual sugar is achieved by blending natural grape juice with the wine.

