

Drostdy Hof Steen Chenin 2007 (International)

Winemaker Deon Boshoff, describes this as a medium-bodied wine, brilliant straw in colour with a tinge of green. It shows an abundance of citrus fruit aromas and taste supports fresh deciduous fruit flavours. Colour: Delicate and Fruity, versatile Chenin Blanc

Available in 3L, 750ml & 187ml

Enjoy the Steen on its own or serve it as the perfect taste partner to fish, white meats and salads.

variety : Chenin Blanc | Chenin Blanc

winery : Drostdy-Hof Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 11.75 % vol rs : 1.6 g/l pH : 3.5 ta : 5.9 g/l

type : White **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard :

Grapes for this wine were sourced from well-established, premier vineyards throughout the Western Cape.

about the harvest:

The winemaking (Deon Boshoff)

The grapes are all hand harvested in February at approximately 21 Balling.

in the cellar :

They receive no skin contact. After crushing and cooling the mash is gently pressed and the juice left to settle overnight. Fermentation in stainless steel tanks takes place at 13C for a period of 14 days. No malolatic fermentation was induced. Stabilisation and Clarification take place prior to bottling.

