

Drostdy Hof Cabernet Sauvignon 2008 (International)

Colour: Deep red

Bouquet: Blackcurrants and grass with shades of green olive and oak spices in the background

Taste: Full-bodied with fruity, plummy flavours and soft fruit tannins

The wine is an ideal companion with pastas, venison veal or can be enjoyed on its own.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Drostdy-Hof Wines

winemaker : Justin Corrans

wine of origin :

analysis : alc : 13.52 % vol rs : 5.8 g/l pH : 3.70 ta : 5.60 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : pPotential The tannins are ripe and accessible, but will provide structure for extended ageing in the bottle. With further cellaring the Drostdy-Hof Cabernet Sauvignon will gain in complexity and character over the next three years.br / /p

in the vineyard : **The vineyards (viticulturist: Bennie Liebenberg)**

The grapes were sourced from vineyards in the Coastal Region, with the majority of the fruit sourced from the Stellenbosch and Agter Paarl areas.

about the harvest:

The winemaking (winemaker: Justin Corrans)

The grapes were harvested by hand and machine between 24° and 25° Balling at the end of February and beginning of March.

in the cellar : The juice was fermented for five days on the skins to preserve as much fruit as possible and extract enough colour without extracting the harsh tannins. A third of the wine was matured in third fill barrels and the balance on French oak staves for nine months to add spice and complexity.

