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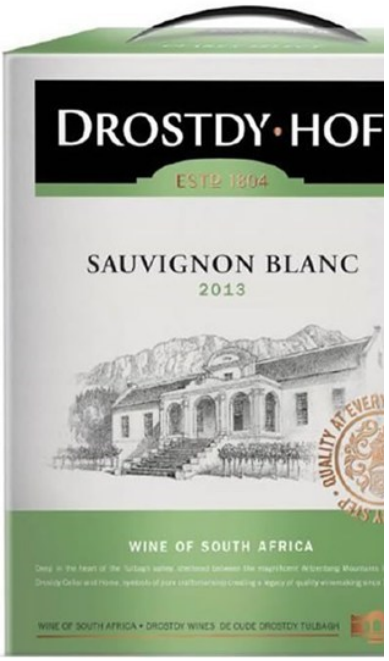
Drostdy Hof Sauvignon Blanc 2008 (Local)

Colour: Brilliant clear with a greenish tint
Bouquet: Aromas of gooseberries, green peppers and freshly cut grass
Taste: Fresh and fruity with a youthful vibrance and lasting aftertaste

The winemaker suggests serving this Sauvignon Blanc with fish and poultry dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Drostdy-Hof Wines
winemaker : Deon Boshoff
wine of origin : Coastal
analysis : **alc :** 11.68 % vol **rs :** 5.9 g/l **pH :** 3.36 **ta :** 7.0 g/l
type : White
pack : Bottle **closure :** Cork

in the vineyard : **(Viticulturist: Bennie Liebenberg)**
Grapes were sourced from vineyards in Stellenbosch, Paarl, Robertson and Durbanville which ranged in age between 10 to 18 years, grown in varying soils from decomposed granite to deep Clovelly and Hutton. Located at altitudes between 110m to 410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes.
However, appropriate canopy management and row orientation minimises wind damage.

about the harvest:
The winemaking (winemaker: Deon Boshoff)
The grapes were harvested by hand in February at 20º to 22º Balling. They were picked on taste when showing green fig flavours.

in the cellar : After crushing and gently pressing, the juice is then cold fermented in stainless steel tanks. Careful attention is given to cellaring prior to bottling to ensure retention of natural fruit and fermentation flavours.