

## Drostdy Hof Chardonnay / Viognier 2009 3L BIB

---

Colour: Pale yellow with green tinges and a light rim

Bouquet: Aromas of citrus and lime with lemon and hints of melon in the background

Taste: Crisp and dry with a fresh acidity and a lingering aftertaste of citrus and vanilla

An ideal wine it also makes an excellent partner to fish, pasta and poultry dishes.

---

**variety** : Chardonnay | 90% Chardonnay, 10% Viognier

**winery** : Drostdy-Hof Wines

**winemaker** : Deon Boshoff

**wine of origin** : Coastal

**analysis** : **alc** : 13.5 % vol   **rs** : 6.0 g/l   **ta** : 7.0 g/l

**type** : White   **wooded**

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

---

### **in the vineyard : (Viticulturist: Bennie Liebenberg)**

The Viognier grapes were sourced from South-west facing, trellised vineyards in Darling, Philadelphia and Durbanville, some grown in dark, alluvial soils and others in decomposed granite. The vines range in age from four to five years.

The Chardonnay grapes were sourced from Stellenbosch, grown either in yellow-brown Clovelly soils with a high gravel content and excellent drainage or deep, red Hutton soils that keep the roots cooled during the hot summer months. The trellised vines vary in age from 9 years to 20 years.

### **about the harvest:**

#### **The winemaking (winemakers: Deon Boshof)**

The early-ripening Chardonnay was hand-picked over a period of three weeks from mid-February to early March, at 21, 5Å° to 22, 5Å° Balling, showing ripe flavours with strong citrus notes. Also hand-harvested, the Viognier was harvested between 23Å° to 24Å° Balling, during mid-February, when the fruit showed light, grassy flavours.

### **in the cellar :**

There was no skin contact in the vinification of either varietal. The Viognier was fermented in stainless steel tanks while the Chardonnay was fermented in stainless steel tanks, on oak chips. Some extended lees contact was given. The final blend was made prior to finalization, filtration and bottling.