

Drostdy Hof Cabernet Sauvignon 1997

This full-bodied red wine shows classic hints of toasty oak on the nose and cassis on the palate. It ends in a long and impressive finish. A fine companion to roast beef and grilled steak, venison, game and noble cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Drostdy-Hof Wines

winemaker : Frans du Toit

wine of origin : Coastal

analysis : alc : 13.1 % vol rs : 2.5 g/l pH : 3.64 ta : 5.8 g/l

pack : Bottle

ageing : It is an easy, approachable young wine that can be enjoyed now but will mature well for the next 2 to 3 years.

in the vineyard : The grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at altitudes ranging from 75 to 190 metres above sea level. The vines were planted between 1988 and 1990.

about the harvest: The grapes were picked by hand at 23Â° Balling. The yield was 6 tons per hectare.

in the cellar : In the cellar the juice fermented on the skins for 5 days. The skins were pressed, removed and fermentation was completed. The wine underwent malolactic fermentation and was matured in wood for 12 months - 15% in new French oak, 35% in second-fill casks and 50% in third-fill casks.

