

Drostdy Hof Ruby Cabernet Sauvignon 1998

On the nose the wine displays delightful aromas of blended berries with prominent black, cherry and strawberry flavours. A touch of vanilla and smokiness contribute to the complexity of the wine. On the palate it is medium-bodied with berry flavours and a touch of vanilla. The tannins are soft and the wine has a fruity finish. It is a young wine that could be enjoyed now.

Ideally suited to lamb casseroles and barbecues.

variety : Cabernet Sauvignon |

winery : Drostdy-Hof Wines

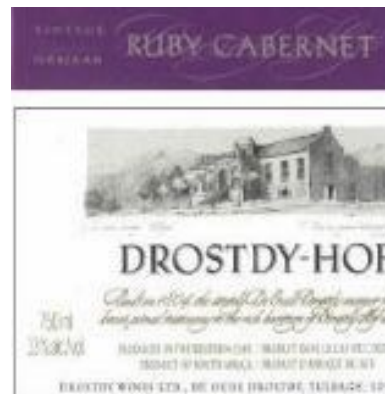
winemaker : Frans du Toit

wine of origin : Coastal

analysis : alc : 12.86 % vol rs : 3.1 g/l pH : 3.72 ta : 6.1 g/l

type : Red wooded

pack : Bottle



ageing : It is a young wine that could be enjoyed now.

in the vineyard : A native of California in the USA, the Ruby Cabernet variety is a crossing of the prolific Carignan and the noble Cabernet Sauvignon varieties. The cultivar is not commonly found at the Cape, thriving mainly in the warmer, drier areas. Drostdy-Hof Ruby Cabernet captures both the intense colour of its one parent, Carignan, and the characteristic aroma of its other parent, Cabernet Sauvignon.

about the harvest: The grapes were harvested between 22 and 23 April during February and March.

in the cellar : In the cellar the juice fermented for 5 days on the skins. It was then pressed and fermentation was completed without the skins. The wine underwent malolactic fermentation and was matured in third-fill 300 litre barrels for 9 months. All these winemaking practices are used to ensure a good quality wine that is easy to drink at a young age.