

## Drostdy Hof Chardonnay 2010

Colour: Light straw colour with green tinges

Bouquet: Citrus and lime with apricot and tropical fruit, supported by a toasty finish

Taste: Rich and smooth with well integrated fruit and a hint of wood spices

The winemaker says it is a very versatile wine that can be enjoyed on its own or with fish, white meats and salads.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Drostdy-Hof Wines

**winemaker :** Pieter Badenhorst

**wine of origin :**

**analysis :** alc : 13.58 % vol rs : 4.56 g/l pH : 3.4 ta : 6.36 g/l

**type :** White

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

Decanter 2011 - Gold Award

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

The grapes were sourced from well-established, premier vineyards in the Stellenbosch, Malmesbury and Robertson areas. These trellised vines were planted between 100-250m above sea level, and in the case of Stellenbosch, face south to south-west to take advantage of maritime winds. The vineyards are not irrigated, allowing controlled water stress to limit the yield and intensify the flavour.

### **about the harvest:**

#### **The winemaking (winemaker: Pieter Badenhorst)**

The grapes were all harvested by hand from mid-February to early March at between 22,5° and 24° Balling.

### **in the cellar :**

They received no skin contact. The wine was fermented in stainless steel tanks, on oak chips for six months and stirred every 2 weeks.

