

## Drostdy Hof Chardonnay Reserve 2011

Colour: Light straw colour with green tinges.

Nose: Citrus, apricot and tropical fruit aromas with a toasty finish.

Taste: Medium bodied with an abundance of fruit and just a touch of oak to fill the palate.

This lightly wooded Chardonnay can be enjoyed on its own or it lends itself well to richer foods, such as poultry, pastas and fish in creamy sauces.

**variety** : Chardonnay |

**winery** : Drostdy-Hof Wines

**winemaker** : Pieter Badenhorst

**wine of origin** :

**analysis** : alc : 13.5 % vol   rs : 4.5 g/l   pH : 3.39   ta : 5.95 g/l

**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

International Wine Challenge 2012 - Bronze  
Commended - 2012 Decanter World Wine Awards

### in the vineyard : Background

The first settlers at the Cape to arrive from Europe came from the Netherlands in 1652 under the auspices of the Dutch East India Company. As farmers began moving away from the more settled areas of Cape Town and Stellenbosch during the 18th and 19th centuries, local courts were established in newer towns to maintain links with the chief governing authorities. The district of Tulbagh, about 120kms from Cape Town, was established in 1804.

The home (drostdy) and seat of local government for Tulbagh was designed in the Cape Dutch style by renowned architect, Louis-Michel Thibault and completed in 1806. Regarded as one of his finest works, the magistrate/ governor's residence also served as the courthouse (hof) from 1806 to 1822. Today, De Oude Drostdy, as the building is known, houses a small and very popular museum with very fine examples of Cape Dutch furniture. It is also the home of Drostdy-Hof wines.

### Viticulturist: Bennie Liebenberg

The grapes were sourced from vineyards in the Stellenbosch, Malmesbury and Franschhoek areas. The trellised vines are located at altitudes between 100m to 250m. All of the vineyards are unirrigated and water stress is carefully controlled to limit the yield and create intensity of flavour.

**about the harvest**: The grapes were harvested between 22° and 23° Balling from mid February to early March.

**in the cellar** : No skin contact was allowed. The wine was fermented on oak chips in stainless steel tanks and left to mature on the chips for six months. This was followed by blending, fining and a final filtration before bottling.

