

## Drostdy Hof Chardonnay / Viognier 2011 3000ML BIB

Colour: Pale yellow with green tinges and a light rim.

Nose: Subtle peach and mandarin aromas with vanilla oak in the background.

Taste: The creamy flavours of the Viognier are beautifully balanced by the citrus character of the Chardonnay to make for a well balanced, mouth-filling wine.

Enjoy with a range of foods from creamy pasta to seafood, curries and cheeses.

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

**winery** : Drostdy-Hof Wines

**winemaker** : Elize Coetzee

**wine of origin** :

**analysis** : alc : 13.10 % vol   rs : 6.20 g/l   pH : 3.39   ta : 6.39 g/l

**type** : White   **style** : Off Dry   **body** : Full   **wooded**

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

Commended - 2012 International Wine Challenge

Bronze - 2012 Decanter World Wine Awards

**ageing** : Neither varietal had any skin contact during the vinification. The Viognier was fermented in stainless steel tanks and the Chardonnay in stainless steel tanks on wood chips. The latter was stirred every two weeks.br /

**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 Chardonnay grapes were harvested between 21.5° and 22.5° Balling and the Viognier between 23° and 24° Balling, from mid-February to early March.

**in the cellar** : Neither varietal had any skin contact during the vinification. The Viognier was fermented in stainless steel tanks and the Chardonnay in stainless steel tanks on wood chips. The latter was stirred every two weeks. The blend comprises 90% Chardonnay and 10% Viognier.

