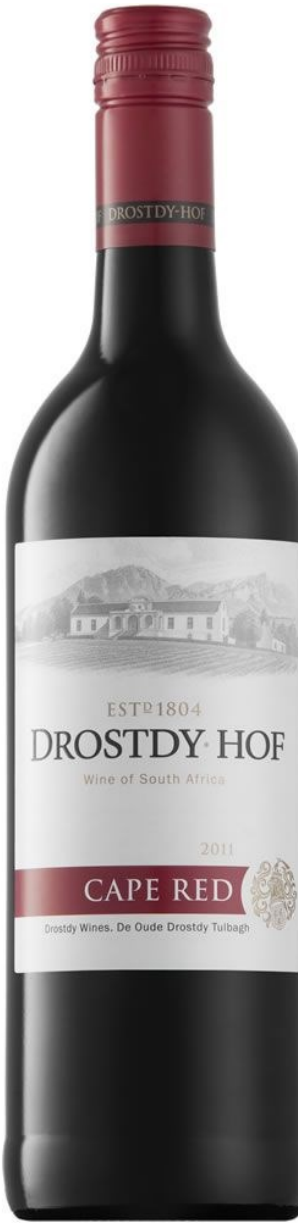
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Drostdy Hof Cape Red NV

Colour: Ruby red.
Nose: Cherry, spice and prune aromas.
Bouquet: Abundance of ripe fruit and soft oak spice.
Taste: Very accessible, juicy, with lively fruit flavours and soft tannins.

Sip solo or enjoy with pizza and pasta dishes or grills and roasts.



variety : Shiraz | 30% Shiraz, 30% Merlot, 30% Ruby Cabernet, 10% Pinotage
winery : Drostdy-Hof Wines
winemaker : The Drostdy-Hof Winemaking Team
wine of origin :
analysis : **alc :** 13.64 % vol **rs :** 6.21 g/l **pH :** 3.69 **ta :** 5.20 g/l
type : Red **style :** Off Dry **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

Commended - 2012 Decanter World Wine Awards

ageing : This medium-bodied wine is approachable while still young.

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.

about the harvest: The grapes were harvested between 24° to 25° Balling during February and March.

in the cellar : The juice was fermented on the skins for an average of seven days and then lightly pressed. After malolactic fermentation, 20% of the wine was matured in stainless steel tanks with French oak staves.