

Drostdy-Hof Winemakers Collection Cabernet Sauvignon 2011

Colour: Deep garnet with a bright red hue

Nose: An abundance of blackcurrants and plums with subtle green pepper. Aromatic notes supported by cedar oak spice in the background.

Taste: A medium to full-bodied wine with intense berry and plum fruit flavours. This wine will gain in complexity and character over the next three years.

Excellent on its own or served with pasta, veal or game dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Drostdy-Hof Wines

winemaker : Justine Corrans

wine of origin : Western Cape

analysis : alc : 13.58 % vol rs : 5.89 g/l pH : 3.63 ta : 5.32 g/l

type : Red **body :** Medium **wooded**

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

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.

The Vineyards

The grapes are sourced from prime vineyards in the Stellenbosch, Paarl and Robertson regions of the Western Cape, with the majority of the fruit coming from the Stellenbosch and Paarl regions. Vineyards are managed according to the Integrated Production of Wine guidelines.

about the harvest: The grapes were evaluated by taste and upon optimal ripeness were harvested by hand and machine.

in the cellar : The grapes were gently destemmed and crushed. The must was inoculated with a selected yeast to allow fermentation. Fermentation temperature was controlled to a maximum of 28° C and lasted 7 days. Flavour and tannin extraction was carefully controlled by pump-overs to preserve as much fruit flavour as possible and to extract sufficient colour without extracting the full-bodied tannins. After fermentation the wine underwent natural malolactic fermentation. The wine was matured with French medium toast oak for a period of 6 months, which added some oak spice, softened the palate and enhanced the fruit flavours of the wine. Prior to bottling, the wine received a light fining to ensure the wine is soft and approachable.

