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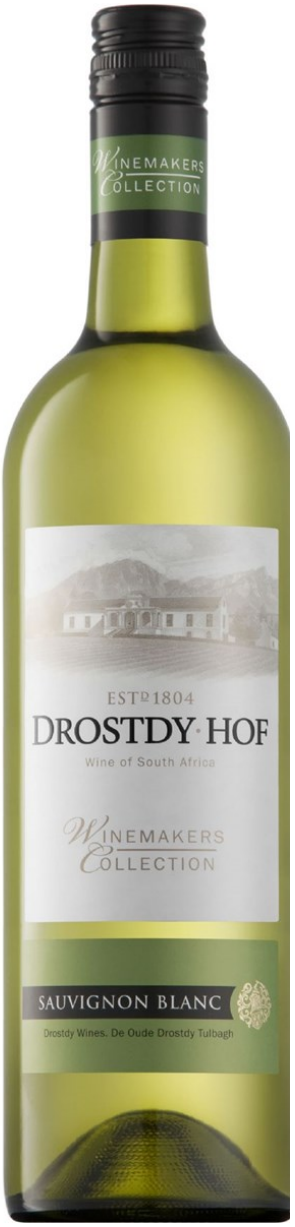
Drostdy Hof Sauvignon Blanc 2012

Colour: Brilliant clear with a greenish tint
Bouquet: Aromas of litchis, gooseberries, green figs and freshly cut grass.
Taste: Crisp acidity, passion fruit and gooseberries on the palate with a well balanced and lasting aftertaste.

An ideal companion for fish and poultry dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Drostdy-Hof Wines
winemaker : Elize Coetzee
wine of origin :
analysis : **alc :** 12.0 % vol **rs :** 6.35 g/l **pH :** 3.30 **ta :** 6.28 g/l
type : White
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: 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 un-irrigated and water stress is carefully controlled to limit the yield and create intensity of flavour.

about the harvest: The grapes were harvested between 20° and 24° Balling from late January to create a wide spectrum of flavours to the wine.

in the cellar : After crushing the juice received no skin contact. It was cold settled overnight before fermentation was initiated. The juice was fermented for two weeks at cold temperatures between 13°C and 15°C.