

## Drostdy Hof Premier Grand Cru 2011

Colour: Brilliant in colour with a tinge of green.

Nose: An attractive perfumed bouquet with an abundance citrus aroma.

Taste: Delicate fruit flavours reminiscent of guava with a clean dry finish.

A versatile wine that can be savoured on its own or with seafood, white meats and salads.

**variety :** Chenin Blanc | Chenin Blanc, Colombard, Sauvignon Blanc

**winery :** Drostdy-Hof Wines

**winemaker :** Elize Coetzee

**wine of origin :**

**analysis :** alc : 11.59 % vol   rs : 1.60 g/l   pH : 3.38   ta : 5.90 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.

This classic building reflects the Drostdy-Hof heritage and expresses the harmony and elegance of its wines. Drostdy-Hof offers fruity, easy-drinking, value-for-money wines that everyone can enjoy. Their enduring popularity and consistency testify to the Drostdy-Hof slogan that "Every year is a good year".

The vineyards: Viticulturist: Annelie Viljoen

The grapes were sourced from trellised vineyards in Porterville, Robertson, Stellenbosch and Paarl. A variety of vineyard sites on different soils and slopes are used to produce a wine that is accessible but at the same time offers complexity. All the vineyards are irrigated.

**about the harvest:** The grapes were harvested at approximately 21° Balling in January.

**in the cellar :** The grape juice received no skin contact. Fermentation in stainless steel tanks took place at 13°C for a period of 10 to 14 days to ensure maximum preservation of tropical and citrus fruit flavours. The wine is a blend of Chenin Blanc, Colombar and Sauvignon Blanc.

