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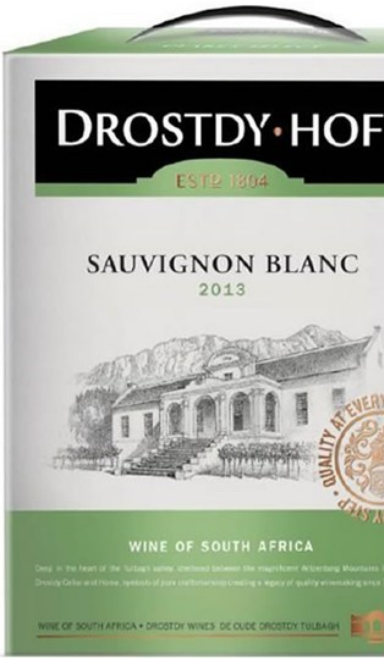
Drostdy Hof Sauvignon Blanc 2013 (Local)

Colour: Brilliantly clear with a greenish tint.
Bouquet: Aromas of litchis, gooseberries, green figs and fresh-cut grass.
Palate: Crisp, vibrant and well-balanced with notes of passion fruit and gooseberries.

An ideal companion for fish and poultry dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Western Cape
analysis : **alc :** 12.0 % vol **rs :** 6.69 g/l **pH :** 3.28 **ta :** 6.56 g/l
type : White **style :** Off Dry **taste :** Fruity
pack : Box **size :** 5000ml **closure :** 0

in the vineyard : **(Viticulturist: Bennie Liebenberg)**
Grapes were sourced from vineyards in Stellenbosch, Paarl, Robertson and Durbanville which ranged in age between 10 to 18 years, grown in varying soils from decomposed granite to deep Clovelly and Hutton. Located at altitudes between 110m to 410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes.
However, appropriate canopy management and row orientation minimises wind damage.

about the harvest:
Winemaking (cellar master: Michael Bucholz)
To give the wine an appealing array of flavours, grapes were picked between 20° and 24° Balling from late January.

in the cellar : After crushing, the juice received no skin contact and was cold-fermented between 13ºC and 15ºC for a period of two weeks to preserve a zesty freshness of flavour.