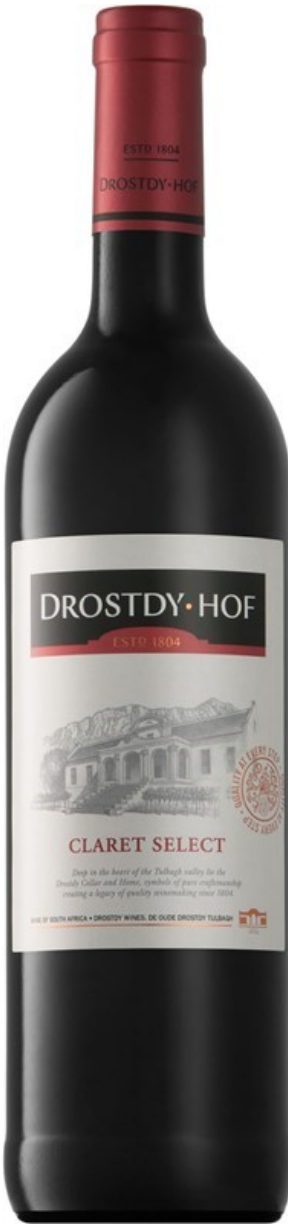
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Drostdy Hof Claret Select NV (Local)



Colour: Ruby red.
Bouquet: Abundance of ripe fruit with strawberry and mulberry.
Palate: The blend offers a rich bouquet of complex berry flavours on the palate.

Excellent served with game, pasta and poultry dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Pinotage, Shiraz and Tinta Barocca
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Western Cape
analysis : **alc :** 12.17 % vol **rs :** 6.3 g/l **pH :** 3.45 **ta :** 5.56 g/l
type : Red **style :** Off Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : It can be enjoyed now.

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 120 kms 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.

in the vineyard : **Viticulturist: Annelie Viljoen**
The grapes were sourced from vineyards located at altitudes from 50 metres to 350 metres throughout the wine growing areas of the Western Cape. Some of the vineyards grow under dryland conditions while others receive supplementary irrigation.

about the harvest: **Winemaking (cellar master: Michael Bucholz)**
The grapes were harvested between 23° and 24° Balling during February and March.

in the cellar :
Cellar Master : Michael Bucholz
Fermentation on the skins for six to eight days at temperatures between 23°C and 25°C ensured a deep red colour and produced a medium-bodied, fruit-driven wine.