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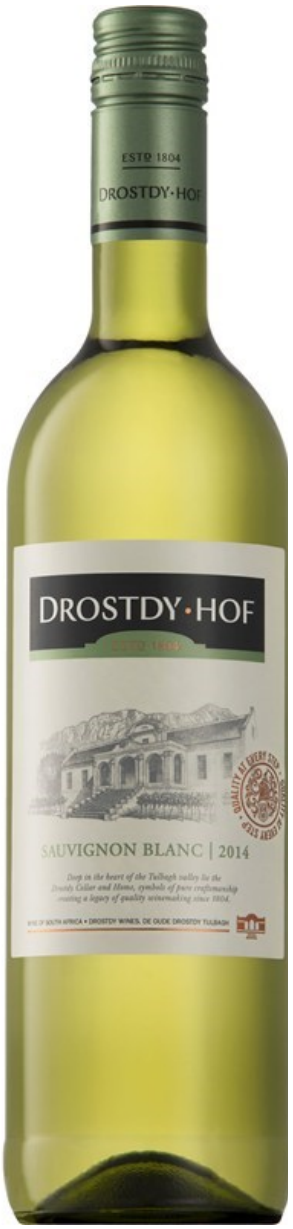
Drostdy Hof Sauvignon Blanc 2014

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 : Tulbagh
analysis : **alc :** 12.49 % vol **rs :** 6.19 g/l **pH :** 3.35 **ta :** 6.47 g/l
type : White **style :** Off Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

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.
This wine is made from Sauvignon blanc grapes.

in the vineyard : **Viticulturist: Annelie Viljoen**
The grapes were sourced from vineyards in the Stellenbosch, Malmesbury and Franschhoek areas. The trellised vines are located at altitudes ranging between 100 m and 250 m above sea level. All the vineyards are unirrigated and water stress carefully controlled to limit the yield and create intensity of flavour.

about the harvest: To give the wine an appealing array of flavours, grapes were picked between 20° and 24° Balling from late January.

in the cellar :
Cellar Master: Michael Bucholz
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.