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Drostdy Hof Natural Sweet Red NV



Colour: Bright ruby color.
Bouquet: Light and fruity.
Palate: Soft and refreshing with a clean, sweet finish.

This wine can be served chilled as an aperitif. It is also an ideal mealtime wine, complimenting anything from salads and snacks to rich meat dishes.

variety : 0 |
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Western Cape
analysis : **alc :** 7.5 % vol **rs :** 70.0 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : Red **style :** Sweet **body :** Soft **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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 trellised vineyards in Worcester, Robertson, Stellenbosch and Nuy. 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.

in the cellar :
Cellar master: Michael Bucholz
This light, delicately fruity wine is 25% lower in alcohol and 10% lower in kilojoules than a normal table wine, making it ideal for the health-conscious. After crushing, the wine is fermented on the skins for 3-5 days to achieve optimal colour extraction while limiting the extraction of tannins. After pressing, fermentation is completed in tank. The wine is blended together with natural grape juice preserved from the harvest. This results in a wine full of flavour and deliciously sweet, yet low in alcohol. The wine then undergoes stabilization and clarification as with a normal wine prior to bottling.