

## Drostdy Hof Natural Sweet Rosé

Colour: Light rose pink.

Bouquet: Fruity aromas with grape, cherry and plum.

Palate: Strawberry, cherry and plum flavours.

An ideal wine for savouring on its own or enjoying with pasta, ham, chicken and game dishes as well as cheeses.

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

**winery :** Drostdy-Hof Wines

**winemaker :** Elize Coetzee

**wine of origin :** Western Cape

**analysis :** alc : 7.5 % vol    rs : 72.0 g/l    pH : 3.34    ta : 6.0 g/l

**type :** Rose    **style :** Sweet    **taste :** Fruity

**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.

### in the vineyard :

**Viticulturist:** Annelie Viljoen

The grapes come from a selection of the Cape's top vineyards in the Stellenbosch, Paarl, Wellington and Robertson areas. All the grapes came from irrigated trellised vineyards.

### about the harvest:

**The winemaking (cellar master: Michael Bucholz)**

The grapes were hand-picked. The grapes were harvested between 20° and 21,5° Balling in early February and March. They were harvested at optimal ripeness to ensure the wine has a fruit-driven character.

**in the cellar :** Each variety was vinified separately. The juice was fermented at 13°C and 15°C to retain fruit flavours. The Cabernet Sauvignon was fermented on the skins where after the wine was drained off. The Chenin blanc and Colombard were cold-fermented in stainless steel tanks and blended with the red wine. The cold fermentation of the white grape varieties ensures maximum fruit flavours in the wine.

