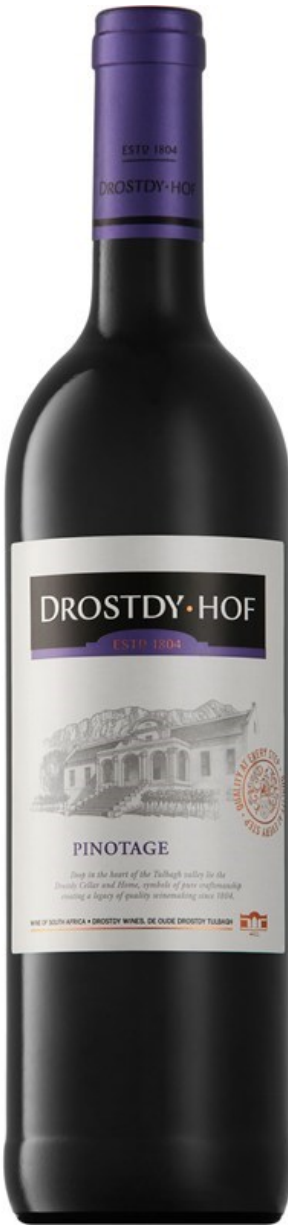
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Drostdy Hof Pinotage 2014

Colour: Deep ruby with purple edges.
Bouquet: An abundance of plum, red berry fruit with hints of caramel and subtle spicy oak aromas.
Palate: A medium- to full-bodied wine with a fresh acidity backed by vibrant berry flavours and soft, ripe tannins with a lingering finish.

An elegant, approachable wine that is sufficiently versatile to be enjoyed with rich white and red meat dishes, as well as pastas and pizzas.



variety : Pinotage | 100% Pinotage
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Western Cape
analysis : **alc :** 13.45 % vol **rs :** 7.8 g/l **pH :** 3.66 **ta :** 5.15 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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 in the Helderberg, Malmesbury and Durbanville areas, situated at altitudes ranging from 50m to 180m above sea level. Some of the vines are grown as bush vines and others are trellised. The majority of the vineyards are grown under dryland conditions while some received supplementary irrigation.

about the harvest: Winemaking (cellar master: Michael Bucholz)
The grapes were harvested by hand and machine at 23° to 24° Balling.

in the cellar : Cellar Master: Michael Bucholz
The juice was fermented on the skins for five days during which pump-overs were performed, extraction was carefully monitored by tasting to ensure maximum extraction of colour and flavour without aggressive tannins. Fermentation was followed by malolactic fermentation. The wine was subsequently racked onto French and American oak and matured for six months. The wine was gently fined and filtered prior to bottling.