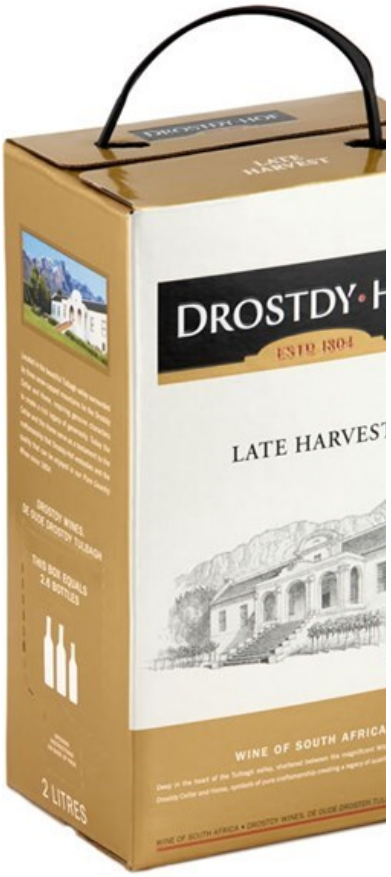
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Drostdy Hof Late Harvest NV 2L BIB

Colour: Clear with a hint of gold colour.
Bouquet: Sweet and flowery.
Palate: Fully rounded, semi-sweet taste, this seductive wine captures the fullness of the ripe grapes.

Enjoy on its own, as a dessert wine or aperitif. Also the ideal accompaniment to spicy foods such as curry and salami.



variety : Blend - White | Blend - White
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Breedekloof
analysis : **alc :** 11.59 % vol **rs :** 27.6 g/l **pH :** 3.38 **ta :** 6.0 g/l
type : White **style :** Semi Sweet **body :** Full **taste :** Fruity
pack : Box **size :** 2000ml **closure :** Tap

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 well-established, premier vineyards in Porterville and Worcester. All the vineyards are trellised with various soil types.

about the harvest:
The grapes were hand harvested from mid-January to early February at approximately 20.5 to 21.5 ° Balling.

in the cellar :
The juice received no skin contact. Cold fermentation took place in stainless steel tanks at 13ºC for a period of 10 to 14 days in order to preserve maximum fruit flavours in the wine.