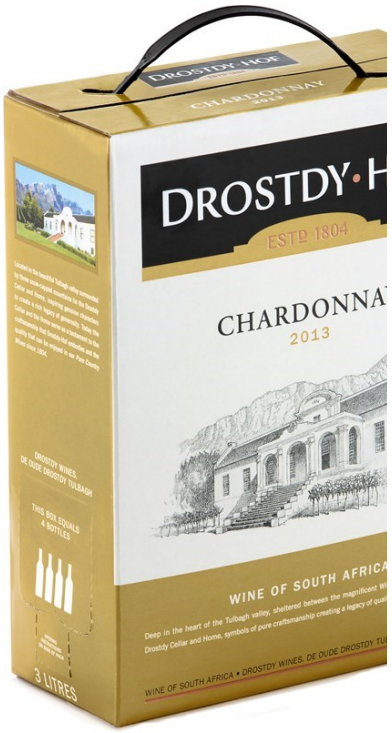
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Drostdy Hof Chardonnay 2014 3L BIB

Colour: Light straw colour with green tinges.
Bouquet: Tropical fruit, citrus and lime with oak spice.
Palate: Rich, smooth and creamy with well-integrated fruit flavours and a hint of spice.

A versatile wine that can be enjoyed on its own or with creamy fish and pasta dishes as well as with white meat dishes.



variety : Chardonnay | 100% Chardonnay
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Western Cape
analysis : **alc :** 13.32 % vol **rs :** 4.3 g/l **pH :** 3.42 **ta :** 5.97 g/l
type : White **style :** Dry
pack : Box **size :** 3000ml **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.

This wine is made entirely of Chardonnay 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 of the vineyards are unirrigated. Water status is carefully controlled to limit the yield and create intensity of flavour.

about the harvest:
The winemaking (cellar master: Michael Bucholz)
The grapes were harvested between 22,5° and 24° Balling from mid-February to early March.

in the cellar :
In the cellar the juice was clarified and inoculated with a pure yeast. Fermentation for approximately two weeks followed and the wine was then left on the lees for another four months. Oak chips were added to the tanks before fermentation started to enhance the mouthfeel of the wine. The wine was blended, fined and filtered before bottling.