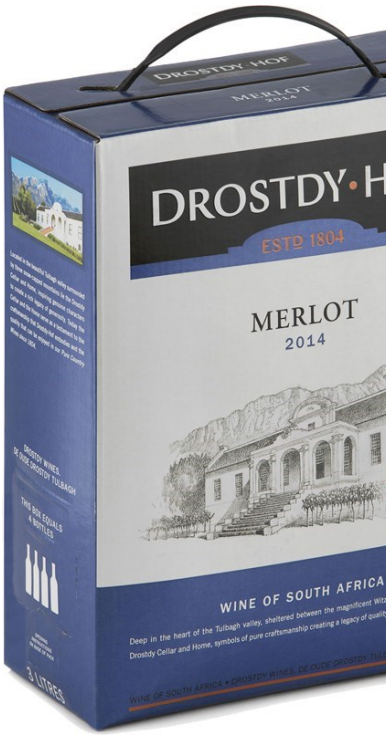
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Drostdy Hof Merlot 2014 3L BIB

Colour: Deep red.
Bouquet: Strawberry and cherry with spicy oak aromas.
Palate: A medium-bodied wine, smooth and very approachable with lots of strawberry flavours.

An ideal companion to most red meat, game and pasta dishes.



variety : Merlot | 100% Merlot
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Western Cape
analysis : **alc :** 13.76 % vol **rs :** 7.3 g/l **pH :** 3.59 **ta :** 5.7 g/l
type : Red **style :** Off Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 3000ml **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**
Grapes were sourced from bush vines and low trellised vineyards in the Stellenbosch, Paarl and Swartland wine regions. The vineyards are located at altitudes varying from 50 m to 180 m. Some vineyards are grown under dryland conditions while others receive 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 :
7Cellar master: Michael Bucholz
The juice was inoculated with selected yeast to start fermentation where after the temperature was controlled to preserve as much primary fruit flavour as possible. Colour and tannin extraction was carefully managed. After fermentation the wine was drained off and the skins gently pressed. Following malolactic fermentation the wine was matured in French oak for six months.