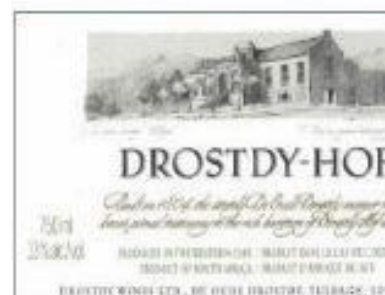


## Drostdy Hof Cape Red 1999

On the nose the wine has flavours of sweet plums and a touch of spice. On the palate it is medium to light-bodied with strawberry and plum flavours, soft and subtle tannins and a fruity finish.

**variety** : Shiraz | Shiraz, Pinotage, Ruby Cabernet  
**winery** : Drostdy-Hof Wines  
**winemaker** : Frans du Toit  
**wine of origin** : Coastal  
**analysis** : alc : 12.49 % vol    rs : 2.8 g/l    pH : 3.94    ta : 5.0 g/l  
**type** : Red  
**pack** : Bottle



**ageing** : It is easy drinking and could be enjoyed now.

**in the vineyard** : The grapes came from selected vineyards in the Stellenbosch, Durbanville, Helderberg, Riebeeck West and Worcester areas.

**about the harvest**: The grapes were picked by hand at 22 to 23°Balling during February and March.

**in the cellar** : In the cellar the juice fermented on the skins for 5 days and the rest of the fermentation process was completed without the skins. After malolactic fermentation the wine was matured in second and third-fill casks for 2 months. The blend consists of 30% Shiraz, 30% Pinotage, 30% Ruby Cabernet and 10% barrel matured Cape Red from 1998.