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Drostdy Hof Sauvignon Blanc 2001

Export Only
Winemaker Karl Lambour says this is an elegant wine with ripe, gooseberry flavours backed by green fig and guava and a long yet crisp finish. This 100% Sauvignon Blanc is dry, round and flavourful with good harmony between the vegetal, grassy and peppery aromas. Fresh, yet complex, it has a zingy acidity that balances well with the overall rich character. Perfectly complements the more robust chicken, pork and fish dishes.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Drostdy-Hof Wines
winemaker : Karl Lambour
wine of origin : Coastal
analysis : alc : 12.4 % vol rs : 9.0 g/l pH : 3.30 ta : 6.7 g/l
type : White
pack : Bottle

in the vineyard : Grapes were sourced from vineyards in Stellenbosch and Durbanville ranging in age from eight to 16 years old, grown in soils varying from decomposed granite to deep Clovelly and Hutton soils, with excellent drainage. Located at altitudes from 210m to 410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes. However, appropriate canopy management and row orientation minimises wind damage.

The warm temperatures of the preceding winter resulted in smaller than usual berries, providing an excellent skin/fruit ratio, making for enhanced flavour and colour. Cooler than average ripening temperatures saw grapes delivered with excellent varietal character, ranging from grassy to green fig flavours.

about the harvest: Grapes were hand-harvested at between 21Â° and 23Â° Balling in March. They were picked on taste when showing green fig flavours.

in the cellar : The grapes were left on the skin for just four hours to preserve the natural acidity of the juice, which was fermented cold at 12Â° to 14Â° C.


SAUVIGNON BLAN
2003
DROSTDY-HO