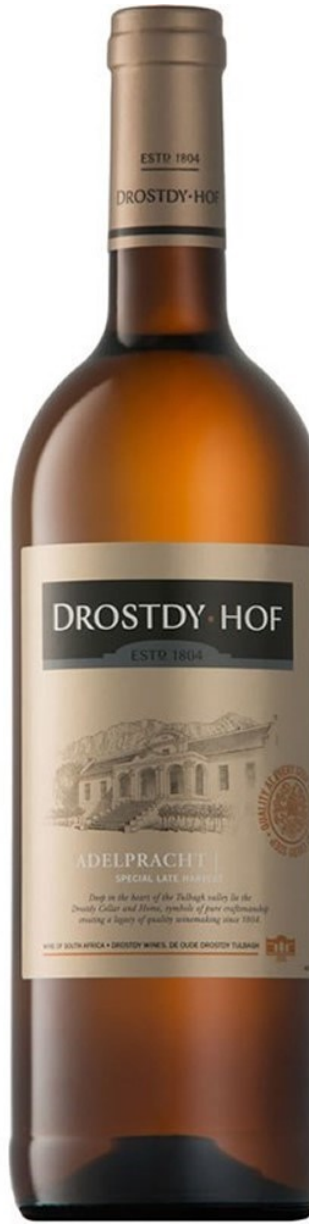
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Drostdy Hof Adelpracht 2015

Colour: Light straw in colour with yellow and golden tinges.
Bouquet: Packed with aromas of dried apricots, peaches, a touch of honey and floral notes.
Palate: Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh.

This wine is excellent with decadent desserts. It matches beautifully with light egg- and cream-based dessert such as cheesecakes, crème caramel and baked custard. Also great with fruit-based desserts such as apricot and peach tarts and glazed fruit tartlets. For something interesting, serve a well-chilled glass of this wine with a medley of tree nuts such as walnuts, hazelnuts and pecan nuts.



variety : Chenin Blanc | Chenin Blanc
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Western Cape
analysis : **alc :** 12.3 % vol **rs :** 84.0 g/l **pH :** 3.15 **ta :** 6.1 g/l
type : White **style :** Sweet **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **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
The grapes were sourced from bush vines and low-trellised vineyards in the Stellenbosch, Franschhoek, Wellington and Malmesbury regions. The vineyards are located at altitudes varying from 90 metres to 160 metres above sea level. Some of the vineyards grow under dryland conditions while others receive supplementary irrigation.

about the harvest:
The winemaking (cellar master : Michael Bucholz)
The grapes, mostly Chenin blanc, were harvested at 25° to 32° Balling. At this level of ripeness, a high percentage of raisons is found in the bunches.

in the cellar :
In the cellar, the juice was left on the skins for a minimum of ten hours to ensure intensity of flavour and colour. The juice was next cleaned and inoculated with pure yeast. Fermentation was stopped when the desired sugar/alcohol ratio was reached. The different batches were then blended together and stabilised before sterile bottling.