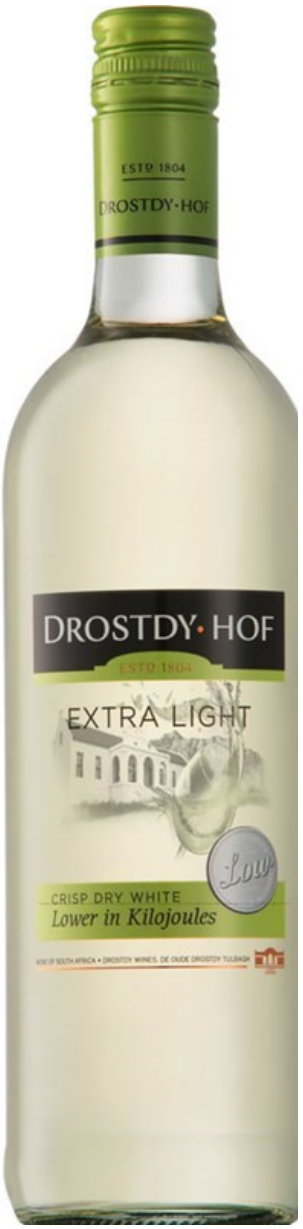
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Drostdy Hof Extra Light Dry White

Colour: Clear bright with a green tint.
Bouquet: Fruity aromas of guava and other tropical fruit.
Palate: Gentle lemon zest and pear drop flavour. Crisp and refreshing.

The ideal lunch time wine, complementing light summer salads and snacks.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Drostdy-Hof Wines
winemaker : Elize Coetzee
wine of origin : Western Cape
analysis : **alc :** 9.0 % vol **rs :** 2.5 g/l **pH :** 3.64 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Backgroung
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 is a light, delicately fruity wine, made from Chenin Blanc grapes. Some 25% lower than many conventional white table wines, it is ideal for the health-conscious and those watching their kilojoules intake.

in the vineyard : **Viticulturist: Annelie Viljoen**
To ensure optimal quality and consistency, the Drostdy Wine Cellar chooses wines from selected co-operatives and wine farms to blend and produce wines that meet Drostdy-Hof's exacting standards. In the case of this wine, the grapes were harvested from irrigated, trellised vineyards.

about the harvest:
The grapes were harvested at 19 to 21° Balling early in January while the sugar content was still low.

in the cellar :
As there is less sugar to convert to alcohol during fermentation the result is a lower-alcohol wine. Cold fermentation took place in stainless steel tanks. By controlling the fermentation, a delicate, fruity white wine was produced which is low in alcohol yet full of flavour.