

## Drostdy Hof Natural Sweet White NV 3L

Colour: Clear and bright.

Bouquet: Fruity aromas of the grape varieties.

Palate: A delicate, fruity wine, crisp and clean with a sweet finish.

An ideal wine for lunch time complementing light summer salads and snacks.

**variety :** Chenin Blanc | Chenin Blanc, Colombard

**winery :** Drostdy-Hof Wines

**winemaker :** Michael Bucholz

**wine of origin :** Western Cape

**analysis :** alc : 7.5 % vol   rs : 70.0 g/l   pH : 3.5   ta : 6.0 g/l

**type :** White   **style :** Sweet   **body :** Light   **taste :** Fruity

**pack :** Box   **size :** 3000ml   **closure :** Tap

### 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 trellised vineyards in Worcester, Robertson, Stellenbosch and Nuy. A variety of vineyard sites on different soils and slopes are used to produce a wine that is accessible but at the same time offers complexity. All the vineyards are irrigated.

### about the harvest:

The grapes were harvested between 20.5° and 21.5 ° Balling early in the season - from mid-January to mid-February - while the sugar content was still low.

### in the cellar :

There was no skin contact and cold fermentation took place in stainless steel tanks. By controlling the fermentation, a delicately fruity white wine was produced which is low in alcohol yet full of flavour.

