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Drostdy Hof Chardonnay 2001



Export and South African Only
This is a medium-bodied wine, light straw in colour with a tinge of green. It shows an abundance of tropical fruit and citrus aromas and tastes supported by vanilla oak flavours and ends in a crisp, lemony finish. It is smooth in texture with a well integrated melding between fruit and wood. It is a very versatile wine that can be savoured on its own or with fish, white meats and salads.

variety : Chardonnay | Chardonnay
winery : Drostdy-Hof Wines
winemaker : Coenie Snyman
wine of origin : Coastal
analysis : **alc :** 13.45 % vol **rs :** 3.8 g/l **pH :** 3.58 **ta :** 5.7 g/l
type : White
pack : Bottle

in the vineyard : Grapes for this wine were sourced from well-established, premier vineyards in Stellenbosch, Malmesbury and Robertson, planted between 1985 and 1990. The trellised vines were planted between 100 metres and 250 metres above sea level, and in the case of Stellenbosch, face south to south-west to take advantage of maritime winds. The vineyards are all unirrigated, where controlled water stress limits the yield and makes for intensity of flavour.

about the harvest: The grapes were all hand harvested from mid-February to early March and delivered to the cellars between 22.5 and 24Â° Balling.

in the cellar : They received no skin contact. Fermentation in stainless steel tanks took place at 12ÂºC. After which 40% was transferred into a combination of second and third-fill 300 litre French oak barrels, where it spent six months and was stirred on the lees every second week. No malolactic fermentation was induced.