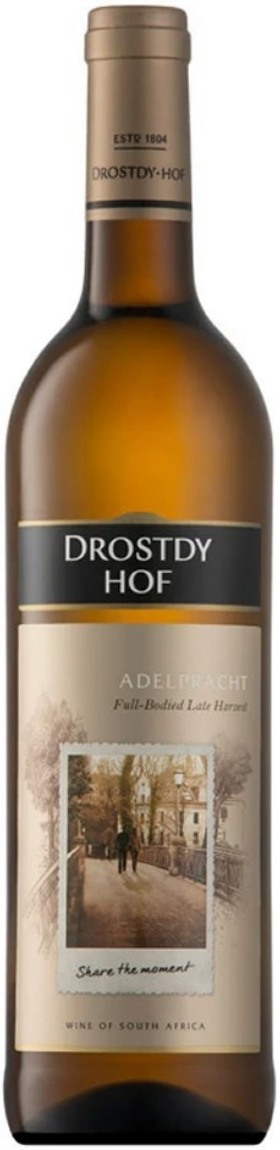
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Drostdy Hof Adelpracht

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.



variety : Chenin Blanc | Chenin Blanc
winery : Drostdy-Hof Wines
winemaker : Elize Coetzee
wine of origin : Western Cape
analysis : **alc :** 11 % vol **rs :** 68 g/l **pH :** 3.3 **ta :** 6.2 g/l
type : White **style :** Sweet **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Only Drostdy Hof believes that blended wines are more exciting to make and more enticing to drink. Since 1973 we have sourced a variety of quality grapes that are then expertly blended to enhance their individual character. This results in a multi-faceted range of wines for people who are happy to blend out, when everyone else is blending in.
Drostdy Hof is trusted to deliver consistent flavour, taste and quality. Our blending expertise, wide range of quality blends and great value show our commitment to remain a South African favourite for years to come.

in the vineyard : 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 grapes, mostly Chenin Blanc, were harvested at 25° to 32° Balling. At this level of ripeness, a high percentage of raisins 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.