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Drostdy Hof Sauvignon Blanc 2002

Export Only
This wine is described by the winemaker as an elegant wine expressing guava and tropical fruit flavours ending in a long yet crisp finish. It is an ideal companion to fish and poultry dishes.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Drostdy-Hof Wines
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 12.0 % vol rs : 3.9 g/l pH : 3.4 ta : 6.3 g/l va : 0.38 g/l
type : White
pack : Bottle

in the vineyard : The Drostdy Wine Cellar, located close to the historic town of Tulbagh, was established in 1964, at the foot of the Winterhoek Mountains. The Distell range takes its name from Tulbaghâ€™s old magistrateâ€™s building, De Oude Drostdy, dating back to 1804. A national monument, it overlooks the cellars.

Grapes were sourced from vineyards in Stellenbosch and Worcester ranging in age from eight to 16 years old, grown in soils varying from decomposed granite to deep Clovelly and Hutton soils, with excellent drainage. Located at altitudes from 210m to 410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes. However, appropriate canopy management and row orientation minimises wind damage.

about the harvest: Grapes were hand-harvested at between 20Â° and 23Â° Balling in March. They were picked on taste when showing green fig flavours.

in the cellar : The grapes were left on the skin for just four hours to preserve the natural acidity of the juice, which was fermented cold at 13Â°C.