

Drostdy Hof Adelpracht 2002

On the nose the wine displays peaches, apricot, dried fruit and flavours of honey and lemon. On the palate it is an intense late harvest wine with an excellent fruit acid and sugar balance.

variety : Chenin Blanc | Chenin Blanc

winery : Drostdy-Hof Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 12.4 % vol rs : 45.0 g/l pH : 3.36 ta : 6.6 g/l

pack : Bottle

in the vineyard : Drostdy Wines was established in the Tulbagh Valley in 1964. The historic De Oude Drostdy, completed in 1804, overlooks the cellar. This classic building reflects the Drostdy Hof heritage and commitment to quality. Drostdy Wines launched the first Drostdy Hof wines, named after the courtyard in front of the cellar, in 1973. They soon earned a reputation as excellent, enjoyable wines at affordable prices.

The wine was made from Chenin blanc grapes from vineyards in the Stellenbosch, Franschhoek, Wellington and Malmesbury areas. The vineyards are situated at altitudes ranging from 90 to 160 metres above sea level. Some of the vines are trellised and some grow as bush vines. The vineyards were planted from 1978 to 1989.

about the harvest: The grapes were picked by hand at 23 to 24,5Â° Balling from the end of March until mid April.

in the cellar : In the cellar the juice received skin contact for 4 hours and fermented at 14Â°C for 10 days.

