

Drostdy Hof Cape Red 2003

This medium-bodied wine is most accessible despite its relative youthfulness. This is due to its attractive, soft tannins. The nose of strawberry aromas rush onto the palate with a combination of ripe berry fruits. Also available in 187ml bottle and 3l box.

Delectably fruity, this is a versatile wine that works extremely well with pasta, poultry and red meat dishes.

variety : Shiraz | Shiraz, Pinotage, Cabernet Sauvignon, Merlot

winery : Drostdy-Hof Wines

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 13.26 % vol rs : 4.59 g/l pH : 3.59 ta : 5.93 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle

in the vineyard : This Distell label takes its name from the two great oceans that converge at the Cape, the Indian and the Atlantic. TheCapeâ€™s Coastal region enjoys a temperate climate, cooled by day-time maritime breezes from both oceans and a drop in night-time temperatures to allow grapes to ripen slowly. In addition, the moderate humidity means vines are far less prone to disease than in areas with higher moisture levels. To ensure the finest quality, grapes are sourced from vineyards in cool growing areas.

about the harvest: The grapes were harvested from a selection of prime coastal region Cabernet Sauvignon, Pinotage and Ruby Cabernet vineyards, picked between 23Â° and 24Â° Balling.

in the cellar : Each vineyard block was individually vinified, with the grapes fermented on the skin for five days. After being drawn off the skins the juice was fermented dry and then malolactic fermentation induced. Just 20% of the final blend received wood exposure in stainless steel tanks with French oak staves. The balance received no wood treatment at all.

