

Drostdy Hof Sauvignon Blanc 2003

This is an elegant wine, expressing tropical fruit flavours and ending in a long, yet crisp, finish.

It is an ideal companion to grilled seafood, poultry and salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Drostdy-Hof Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : **alc** : 11.7 % vol **rs** : 4.0 g/l **pH** : 3.3 **ta** : 6.0 g/l

type : White

pack : Bottle

in the vineyard : Grapes were sourced from vineyards in Stellenbosch, Paarl, Robertson and Durbanville, ranging in age from eight to 16 years old. The soils vary from decomposed granite to deep Clovelly and Hutton, with excellent drainage. Located at altitudes ranging from 210m to 410m, the trellised vineyards face south-east to south-west and are therefore ideally positioned to take advantage of prevailing sea-breezes. Appropriate canopy management and row orientation minimise 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 12Â° to 14Â° C.

