

Drostdy Hof Chardonnay 2003

Colour: Pale green.

Bouque: It shows an abundance of citrus fruit aromas, supported by a spicy finish.

Taste: Smooth in texture with a well integrated melding of fruit and wood.

The winemaker says it is a very versatile wine that can be enjoyed on its own or with fish, white meats and salads.

variety : Chardonnay | 100% Chardonnay

winery : Drostdy-Hof Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 5.02 g/l pH : 3.41 ta : 6.01 g/l

type : White

pack : Bottle

in the vineyard : The grapes were sourced from well-established, premier vineyards in Stellenbosch, Malmesbury and Robertson, planted between 1985 and 1990. The trellised vines were planted between 100 m and 250 m above sea level, and in the case of Stellenbosch, face south to south-west to take advantage of maritime winds. The vineyards are all unirrigated, where controlled water stress limits the yield and makes for intensity of flavour.

about the harvest: The grapes were all harvested by hand from mid-February to early March at between 22,5Â° and 24Â° Balling.

in the cellar : They received no skin contact. The wine was fermented in stainless steel tanks, on oak chips for six months and stirred every 2 weeks.

