

Drostdy Hof Steen 2004

Winemaker Louw Engelbrecht describes this as a medium-bodied wine, brilliant straw in colour with a tinge of green. It shows an abundance of citrus fruit aromas and tastes supported by fresh deciduous fruit flavours.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Drostdy-Hof Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : **alc** : 12.5 % vol **rs** : 5.6 g/l **pH** : 3.14 **ta** : 6.9 g/l

type : White

pack : Bottle

in the vineyard : Grapes for this wine were sourced from well-established, premier vineyards in Porterville and the vineyards are all irrigated.

about the harvest: The grapes were all hand harvested in January and delivered to the cellars at approximately 21Â° Balling. They received no skin contact.

in the cellar : Fermentation in stainless steel tanks took place at 13Â° C for a period of 10 days. No malolactic fermentation was induced.