

## Drostdy Hof Sauvignon Blanc 2004

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**Colour:** A lively wine light green in colour.

**Bouquet:** An elegant wine, which expresses tropical fruit flavours yet ends in a long, crisp finish.

**Taste:** On the palate the wine has exotic fruit flavours such as guava with a slight grassiness to it. This is a typically South African Sauvignon Blanc.

The winemaker suggests serving it with fish and poultry dishes.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :**

**winemaker :** Louw Engelbrecht

**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

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**in the vineyard :** Grapes were sourced from vineyards in Stellenbosch, Paarl, Robertson and Durbanville ranging in age from 9 to 17 years old, grown in soils varying from decomposed granite to deep Clovelly and Hutton, with excellent drainage. Located at altitudes from 210m to 410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes. However, appropriate canopy management and row orientation minimises wind damage.

**about the harvest:** The grapes were harvested by hand in February at 20Â° to 23Â° Balling. They were picked on taste when showing green fig flavours.

**in the cellar :** The grapes were left on the skin for four hours to preserve the natural acidity of the juice, which was fermented cold at 12Â° to 14Â° C.