

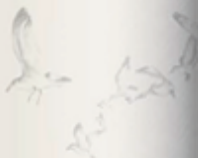
PREMIER GRAND CRU



DROSTDY
HOF

PREMIER GRAND CRU

Fresh & Crisp White



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WINE OF SOUTH AFRICA

(FRESH & CRISP WHITE)

BACKGROUND

Drostdy Hof was launched in South Africa in 1973 and has extended its reach into African and key international markets. Home to centuries of winemaking tradition and a symbol of lasting quality and craftsmanship, De Oude Drostdy in the heart of the Tulbagh valley was established in 1804 and continues to be an inspiration to ensure the continued delivery of

consistent quality range of blended wines with magnified flavour that is loved around the world.

A team of skilled winemakers use a long-established and proven age-old process of controlling water to extract the maximum flavour from each grape to create our range of well-balanced, bright and smooth textured wines that are full of life and full of flavour.

Just as the flavour from each grape is magnified, Drostdy Hof is a catalyst that allows one to stop and experience the flavour in life's everyday special moments that often pass by unnoticed.

Drostdy Hof Grand Cru is a blend of Chenin blanc, Colombar and Sauvignon blanc.

Vineyards (Viticulturist: Isabel Habets)

The grapes were sourced from trellised vineyards in Potterville, Robertson, Stellenbosch and Paarl. A variety of vineyard sites on different soils and slopes are used to produce a wine that is accessible, but at the same time offers complexity. All the vineyards are irrigated.

Winemaking (Cellar Master: Elize Coetzee)

The grapes were harvested at approximately at 21 degrees Balling in January.

The grape juice received no skin contact. Fermentation in stainless steel tanks took place at 13 degrees for a period of 10 to 14 days to ensure maximum preservation of tropical and citrus fruit flavours.