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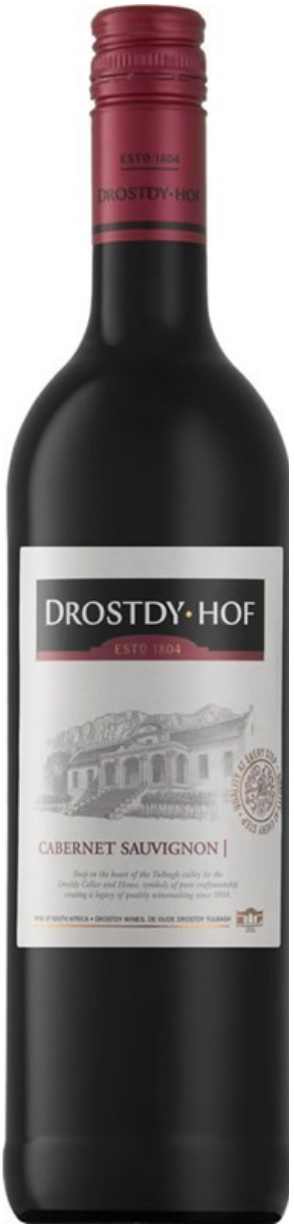
Drostdy Hof Cabernet Sauvignon 2014

Colour: Deep ruby red.
Bouquet: A classic South African Cabernet Sauvignon, packed with aromas of cassis and cherries, backed by hints of oak and cigar box.
Palate: A medium-bodied wine that shows dark fruit flavours reminiscent of Christmas cake. Soft and easy tannins combine with delicate oak notes, making the wine complex, yet soft.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Drostdy-Hof Wines
winemaker : Michael Bucholz
wine of origin : Western Cape
analysis : **alc :** 13.65 % vol **rs :** 7.4 g/l **pH :** 3.67 **ta :** 5.3 g/l
type : Red **style :** Off Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Delicious with pasta, game and veal dishes.

Background
The first settlers at the Cape to arrive from Europe came from The Netherlands in 1652 under the auspices of the Dutch East India Company. As farmers began moving away from the more settled areas of Cape Town and Stellenbosch during the 18th and 19th centuries, local courts were established in newer towns to maintain links with the chief governing authorities. The district of Tulbagh, about 120 kms from Cape Town, was established in 1804.

The home (drostdy) and seat of local government for Tulbagh was designed in the Cape Dutch style by renowned architect, Louis-Michel Thibault and completed in 1806. Regarded as one of his finest works, the magistrate/governor's residence also served as the courthouse (hof) from 1806 to 1822.

Today, De Oude Drostdy, as the building is known, houses a small and very popular museum with very fine examples of Cape Dutch furniture. It is also the home of Drostdy-Hof wines.
This wine is made from Sauvignon blanc grapes.

in the vineyard : **Viticulturist: Annelie Viljoen**
Grapes were sourced from bush vines and low-trellised vineyards in the Stellenbosch, Paarl and Swartland wine regions located at altitudes varying from 50 m to 180 m above sea level. Some of the vineyards are grown under dryland conditions and others receive supplementary irrigation.

about the harvest: 515The grapes were harvested by hand and machine at 23° to 24° Balling.

in the cellar : The juice was fermented on the skins for five days during which pump-overs were performed. Extraction was carefully monitored by tasting to ensure the maximum extraction of colour and flavour without aggressive tannins. Fermentation was followed by natural malolactic fermentation. The wine was subsequently racked onto French and American oak and matured for six months. The wine was then gently finned and filtered prior to bottling.