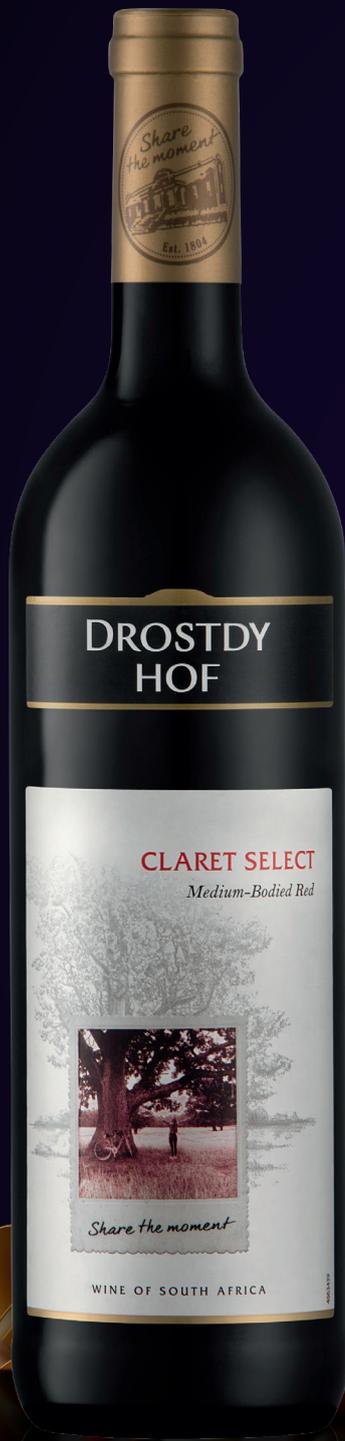


DROSTDY HOF

expertly blended wines



Drostdy Hof Claret Select

Smooth Medium-Dry Red

OUR STORY

We believe blends are better, and expertly craft a wide range of flavourful blends from sweet to dry, in various formats. Since 1973 we have sourced a variety of quality grapes that are then expertly blended into wines that welcome all kinds of people, tastes and occasions.

Drostdy Hof is trusted to deliver consistent flavour, taste and quality - locally, in Africa and in international markets. Our blending expertise, wide range of quality blends and great value show our commitment to remain a South African favourite for years to come.

VINEYARDS

The grapes were sourced from vineyards located at altitudes from 50 metres to 350 metres throughout the wine growing areas of the Western Cape. Some of the vineyards grow under dryland conditions while others receive supplementary irrigation.

WINEMAKING (Cellar Master: Elize Coetzee)

The grapes were harvested between 23° and 24° Balling during February and March. Fermentation on the skins for six to eight days at temperatures between 23°C and 25°C ensured a deep red colour and produced a medium-bodied, fruit-driven wine.

CELLAR MASTER'S COMMENTS

Colour: Ruby red.

Bouquet: Abundance of ripe fruit with strawberry and mulberry.

Palate: The blend offers a rich bouquet of complex berry flavours on the palate.

FOOD PAIRING

Excellent served with game, pasta and poultry dishes.

CHEMICAL ANALYSIS

Alcohol: 12.5% by volume

Residual Sugar: 10 g/l

Total Acidity: 5.56 g/l

pH: 3.45

FORMATS

5-litre BiB, 3-litre BiB,

1-litre Tetra Pak, 750ml bottle

Welcome
TO OUR BLEND

[f](#) [t](#) [i](#) @DrostdyHofSA www.drostdyhof.co.za



DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.