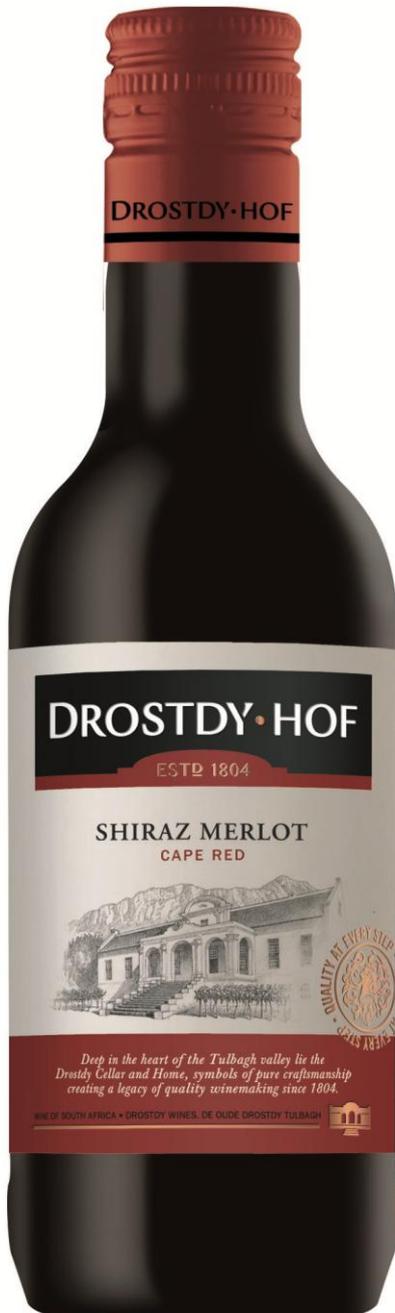


**DROSTDY·HOF**

ESTD 1804

## SHIRAZ MERLOT (CAPE RED) 2013



### 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 a blend of Shiraz (45%), Merlot (40%), Petit Verdot (10%) and Ruby Cabernet (5%).

### Vineyards (viticulturist: Annelie Viljoen)

Grapes were sourced from bush vines and low-trellised vineyards in the Stellenbosch, Paarl and Worcester areas. Ranging in age between 12 and 27 years, and situated at 50 m to 150 m above sea level, the vines are grown in soils varying from decomposed granite to Kroonstad soil. Some of the vineyards are grown under dryland conditions and others receive supplementary irrigation by means of drip irrigation system.

### Winemaking (cellar master: Michael Bucholz)

The grapes were harvested by hand at 23° to 24° C during February and March. The juice was fermented on the skins for an average of four days and then pressed. Upon completion of malolactic fermentation, 20% of the wine was matured in stainless steel tanks with French and American oak.

### Cellar master's comments

Colour: Ruby red  
Bouquet: Abundant aromas of red berries and soft oak spice.  
Palate: Medium-bodied, with lovely red berry and ripe fruit flavours that are well-integrated with the very subtle, spicy tannins.

### Food pairing

Excellent with venison and red meat dishes, robust pasta dishes, pizzas and even poultry.

### Chemical analysis

Alcohol:	13,64% by volume
Residual sugar:	6,68g/l
Total acidity:	5,43 g/l
pH:	3,77

PURE  
COUNTRY WINES  
SINCE 1804