



VINIFICATION

At the moment of grape harvest, the ripeness level includes a high percentage of raisins in the clusters. In the cellar, the juice has been left on the skins for a minimum of ten hours to ensure the intensity of flavor and color. The juice is then inoculated with pure yeast. Fermentation is stopped when the desired sugar/alcohol ratio is reached.

ADDITIONAL INFORMATION

Grape variety: Chenin Blanc
Brand: Drostdy Hof
Country: South Africa
Color: White
Category: Wine
Flavor profile: Fresh,Fruity,Accessible