

Du Toitskloof Hanepoot Jerepigo 2001

Grapes handpicked at a raisiny 26°- 28° Balling. Shimmering, brassy gold with lime- green specks. Concentrated mass of crystallised and citrus fruit, intriguing botrytis hints, turning to a chocolate orange liqueur™ on silky palate. Exceptionally long, fruity aftertaste.

variety : Muscat dAlexandrie | 100% Hanepoot

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : alc : 15.6 % vol rs : 220.0 g/l pH : 3.53 so2 : 118 mg/l fso2 : 17 mg/l

type : Dessert **style** : Sweet

pack : Bottle **closure** : Cork

ageing : Will still be a delight in fifty years!



Du Toitskloof Wines

Breedekloof

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