

## Du Toitskloof Chardonnay 2006

Grapefruit and lime core, layered with dried peaches, toasted hazelnuts and vanilla flavours from 50% portion that underwent fermentation in French oak and spent three months on the lees. Malolactic fermentation added creamy, concentrated richness to palate and makes for easy drinking. Big alcohol, but balanced and accessible. Should develop over the next two to three years.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Du Toitskloof Wines

**winemaker** : Philip Jordaan & Shawn Thompson

**wine of origin** : Breede River

**analysis** : **alc** : 14 % vol **rs** : 4.9 g/l **pH** : 3.45 **ta** : 6.4 g/l **so2** : 130 mg/l **fso2** : 38 mg/l

**type** : White **style** : Dry **wooded**

**pack** : Bottle **closure** : Cork

**ageing** : Should develop over the next two to three years.



## Du Toitskloof Wines

Breedekloof

023 349 1601

[www.dtkwines.com](http://www.dtkwines.com)