

Du Toitskloof Cabernet Sauvignon Shiraz NV

An accessible, well-balanced Cabernet Sauvignon and Shiraz blend with soft and ripe tannins. The typical Cabernet Sauvignon characteristics of juicy black berries, ripe red berries and mint undertones are paired well with the Shiraz's pepper and spice to create a rich medium bodied wine.

Ideal with meaty pastas, BBQ chicken and game.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Shiraz

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.54 ta : 5.5 g/l so2 : 84 mg/l fso2 : 43 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : All the grapes for this blend came from within 5 km of the Du Toitskloof cellar. The vines, grafted on to Richter 99 and 101-14 rootstock and grow in slightly clayey, sandy soil. Based on soil moisture levels as measured by neutron hydrometers in the vineyards, controlled irrigation is applied, thereby also ensuring small berries with an excellent skin to fruit ratio providing an intense colour and flavour spectrum. Leaf canopies were carefully managed to ensure the berries receive adequate sunlight. The grapes were picked when they reached optimum physiological ripeness.

about the harvest: Grapes were harvested at 24° to 26° Balling.

in the cellar : The grapes of the two main cultivars were vinified in more or less the same way. After harvesting the grapes were pressed whereafter the juice was pumped to rotor tanks where it was left on the skins for three days at temperatures between 10° to 15° C to allow maximum extraction of colour and flavour. Yeast strains were added and fermentation allowed to take place at a controlled temperature of 24° C while the rotor tanks were turned every four to six hours to increase skin contact. After the primary fermentation lasting 7 to 7 days, the wine was racked and the skins pressed. Some of the pressed wine was added back in to provide additional depth. After malolactic fermentation the wine was aged for 24 months in French oak before bottling.



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