

Du Toitskloof Cabernet Sauvignon 2004

This full-bodied red wine holds aromas of black currant, cassis and spices from eight months in wood. Sweetish and richly textured on the palate with good supple, dry tannins, ending in a long-lasting, savoury finish.

Serve this superb wine with robust meat dishes such as roasts. Also excellent with duck and mature cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.65 ta : 5.5 g/l so2 : 92 mg/l fso2 : 33 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : Drinks well now but will benefit from a further five years in the bottle.

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, 110 and 114 rootstock, are grown in two types of soil. The weathered shale from Koue Bokkeveld group delivers full bodied wines whilst the sandy loam soils with the underlying 'bolder bed' approximately 40m deep, produce fruity wines. 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: The grapes were harvested at 24° to 26° Balling.

in the cellar : After harvesting the grapes were pressed whereafter the juice was pumped to rotor tanks where it was left on the skins for two 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 6 to 8 days, the wine was racked and the skins pressed. After malolactic fermentation the wine was aged for eight months in French oak before bottling.



Du Toitskloof Wines

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