

Du Toitskloof Chardonnay 2007

Grapefruit and lime core, layered with dried peaches, toasted hazelnuts and vanilla flavours finishing with a creamy concentrated richness of the palate.

Enjoy with all chicken dishes and with curries, pasta and pizza.

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 : 6.7 g/l so2 : 130 mg/l fso2 : 38 mg/l

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

pack : Bottle **closure** : Cork

ageing : Will fully develop over the next two to three years.

in the vineyard : The grapes were all harvested from farms predominantly from the cool mountain slopes and from vines between 5 and 10 years old, growing in a mix of alluvial and sandy clay soil allowing for moderate water retention. The vines were mostly grafted on Richter 99 rootstock and received supplementary irrigation based on hydrometer readings. Canopies were actively managed to ensure bunches were kept in the shade and away from direct sunlight.

about the harvest: To ensure the grapes reached the cellar in the coolest possible state, the grapes were mechanically harvested at night at 19° to 21° Balling and transported enveloped in layers of dry ice to reduce contact with oxygen. The first grapes have a high acidity with flavours of grass and greenpepper followed by the ensuing harvest's aromas of gooseberry and tropical fruit blending to form the perfect balance.

in the cellar : After crushing the juice was pumped to an enclosed press where it was kept on the skins for 24 hours to allow for optimal flavour extraction. The juice was cooled to -4° C and kept at that temperature for two to three weeks when all excess water in the juice was frozen, a practice which increases the flavour concentration and the sugar level. The juice was then pumped out of the cold tanks and the temperature allowed to rise to 8° to 10° C after which it was inoculated with natural yeast strains. 50% of the juice underwent fermentation in French oak and spent three months on the lees. Followed by malolactic fermentation



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Breedekloof

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