

Du Toitskloof Shiraz 2005

Full, ripe blackberry fruit aromas and flavours combined with layers of pepper and spice to create a medium-bodied rich wine.

Serve with meaty pastas, game or red meat dishes such as steak.

variety : Shiraz | 100% Shiraz

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Western Cape

analysis : alc : 14.01 % vol rs : 3.8 g/l pH : 3.62 ta : 6.0 g/l so2 : 82 mg/l fso2 : 21 mg/l

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

pack : Bottle **closure :** Cork

2008 WINE Magazine Best Value

2008 Michelangelo International Wine Awards - Silver medal

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 110 rootstock and grown in sandy clayey soils. 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.

about the harvest: The Shiraz is made from a single vineyard block of bush vines that produces wonderful smokey, spicy and mint flavours. The grapes were harvested at 24° Balling.

in the cellar : One half of the grapes was sorted by hand, whereafter the bunches were pressed whole and the juice pumped over every two hours and cold-soaked; the other half was pressed in rotor tanks that were rotated every four hours. The wine was allowed to ferment dry and to undergo malolactic fermentation. It was then matured for nine months in stainless steel tanks with French oak staves while some was matured in second-fill oak vats. Blending was done just before bottling.



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