

Du Toitskloof Merlot 2006

Ripe mulberry and mint, flavours mingle pleasantly with light smokiness from the oak. The palate is characterised by firm, ripe tannins and there is a hint of chocolate on the aftertaste.

Serve with Italian dishes, roast beef and steak.

variety : Merlot | 100% Merlot

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Western Cape

analysis : alc : 13.88 % vol rs : 3.8 g/l pH : 3.53 ta : 5.8 g/l so2 : 99 mg/l fso2 : 34 mg/l

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

pack : Bottle **closure** : Cork

ageing : Bottle-mature for up to five years.

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 and grown in alluvial soils to achieve more fruity vines. 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 with 80% trellised and 10% bush vines. The grapes were picked when they reached optimum physiological ripeness.

about the harvest: The grapes were sourced from a single vineyard.

in the cellar : At the cellar the grapes were cleaned on sorting tables to ensure only the best bunches were used. Unlike other red cultivars the bunches are not destemmed, but are allowed to ferment whole in a process known as carbonic maceration. The juice was pumped over the skins every two hours to create a deep purple colour and soften the wine. The juice was fermented for seven to eight days on the skins while the temperature was maintained at 24° and 25° C with the help of electronic cooling taps. Half of the Merlot underwent malolactic fermentation in French oak vats and the other half on French oak staves. The wine was then matured in French oak for eight months, stabilised and filtered before bottling.



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Breedekloof

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