

Du Toitskloof Reserve Sauvignon Blanc 2007

Light, golden green in colour, the wine's voluptuous gooseberry and guava flavours carry through on the palate, where its acidity contributes to a sensation of freshness and a clean, lingering aftertaste.

On its own, or with blue cheeses, pastas served with rich sauces and grilled fish or shellfish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 4.5 g/l pH : 3.4 ta : 6.5 g/l

type : White

pack : Bottle **closure :** Cork

2008 Michelangelo International Wine Awards - Silver medal

2008 Swiss International Air Lines Wine Awards - Seal of Approval

in the vineyard : Background

Du Toitskloof Wine Cellar (DTK) was established by six wine farmers as a cooperative winery in 1962. Today it has 22 members whose vineyards all lie within a 10 km radius of the cellar. It is located near the town of Rawsonville in the Breede River Valley, at the entrance to the Du Toitskloof Mountain Pass. The stony soils of the area are ideally suited to grape growing. DTK's award-winning wines are known for their excellent quality at affordable prices, and during the last five years it has been rated the South African cellar offering the best value by *WINE* magazine, three times. The cellar produces some 10 million litres of wine a year from 13,500 tons of grapes, of which 60% is white and 40% red. Its major white cultivar is Sauvignon Blanc, followed by Chardonnay, Chenin Blanc and Semillon. The main red cultivars are Cabernet Sauvignon, Shiraz, Merlot and Pinotage.

In the vineyards

The grapes were all harvested within a radius of 5 km of the cellar from vines between 5 and 10 years old, growing in sandy, slightly clay soil. 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. To ensure they 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.



Du Toitskloof Wines

Breedekloof

023 349 1601

www.dtkwines.com