

## Du Toitskloof Sauvignon Blanc 2008

A wine with a typical grassy character. Full bodied with tropical fruit, a zingy acidity and a sharp citrus finish.

Delicious with all seafood but especially with sushi, paella and shellfish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Du Toitskloof Wines

**winemaker :** Philip Jordaan & Shawn Thompson

**wine of origin :** Breede River

**analysis :** alc : 11.93 % vol    rs : 6.2 g/l    pH : 3.34    ta : 7.0 g/l    so2 : 144 mg/l    fso2 : 55 mg/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fruity

**pack :** Bottle    **closure :** Cork

2008 WINE Magazine Best Value

2008 Old Mutual Trophy Wine Show - Bronze Medal (72/100)

**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 sandy, slightly clay soil with high 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, they were mechanically harvested at night at 19Â° to 21Â° 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 green pepper 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. Only the free-run juice was then pumped over and allowed to settle under reductive conditions. The juice was cooled to -4Â° 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 8Â° C to 10Â° C after which it was inoculated with natural yeast strains. Fermentation took place in steel tanks at a controlled temperature of 10Â° C to 12Â° C. After about four weeks the wine was fermented dry and was then protein- and cold- stabilised before bottling.



### Du Toitskloof Wines

Breedekloof

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