

## Du Toitskloof Nebbiolo 2007

This deep coloured, full-flavoured wine erupts with the seductively scented bouquet of violets.

Perfect to pair with pasta or strong flavoured cheeses.

**variety :** Nebbiolo | 100% Nebbiolo

**winery :** Du Toitskloof Wines

**winemaker :** Philip Jordaan, Shawn Thompson

**wine of origin :**

**analysis :** alc : 14.90 % vol    rs : 4.8 g/l    pH : 3.39    ta : 6.4 g/l

**type :** Red    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

Veritas 2008 - Gold

2008 Michelangelo International Wine Awards - Gold medal

2008 WINE Magazine Best Value

**in the vineyard :** Nebbiolo is king of the vineyards in Northern Italy and the name of the variety comes from Nebbia, which means mist. The misty conditions and soils of the Western Cape have favoured our Nebbiolo wine.

The grapes were harvested from the farm Dagbreek with vineyards within a few kilometres from the cellar. The vines, grafted on to Richter 99 rootstock, are relatively young grow in deep, sandy loam. Leaf canopies are well managed and protect the grapes against excessive sunlight.

Based on soil moisture levels as measured by neutron hydrometers in the vineyards, controlled irrigation is applied, thereby also ensuring small berries filled with flavour.

**about the harvest:** The grapes were harvested at 24° to 26° Balling.

**in the cellar :** The grapes were pressed at 24° to 26° Balling and pumped to rotor tanks where it was left on the skins for three days at temperatures between 10° to 15° C to allow maximum extraction of colour and flavour.

Select yeast strains were added and fermentation allowed to take place at a controlled temperature of 24° C while the rotor tanks were turned every four to six hours to increase skin contact.

After the primary fermentation lasting six to seven days, the wine was racked and the skins pressed. Some of the pressed wine was added back in to provide additional depth.

After malolactic fermentation the wine was aged for 24 months in French oak before bottling.



### Du Toitskloof Wines

Breedekloof

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