

Du Toitskloof Cape Ruby Port 2006

Smoky prune aromas with whiffs of herb and the long peppery finish leaves the mouth pleasantly clean.

Enjoy after dinner however also excellent with a selection of cheese and fruit.

variety : Tinta Barocca | Tinta Barocca Souzao Touriga Nacional

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : alc : 18.00 % vol rs : 110.7 g/l pH : 3.9 ta : 4.9 g/l

type : Fortified **style :** Sweet

pack : Bottle **closure :** Cork

2009 WINE Magazine Best Value

Veritas 2008 - Silver

2008 Michelangelo International Wine Awards - Silver medal

2008 Peter Schulz Trophy

2011 John Platter - 3½

in the vineyard : Background

Du Toitskloof Wine Cellar (DTK) was established by six wine farmers as a co-operative 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 three cultivars Touriga Nacional, Souzao and Tinta barocca were all sourced from the same farm about 8 km from the cellar. The vineyards grow in deep sandy-clayey alluvial soils. The vines grafted on to Richter 110/99, are 10 to 15 years old and receive irrigation.

about the harvest: The grapes were harvested at 29° Balling.

in the cellar : Cape Ruby Port is made using grapes from three classic Portuguese varieties. After harvesting the grapes were pressed in rotor tanks before being inoculated with slow yeast strains to ensure maximum skin contact. Fermentation was stopped at 12° Balling by racking the juice before fortifying it with brandy spirits. The wine was then stabilised and filtered before bottling.



Du Toitskloof Wines

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