

Du Toitskloof Reserve Chardonnay / Viognier 2008

The wine displays bright, golden-green hues and delicate smoky flavours from seven months in French barriques. The end result is a smooth, creamy wine with an appealingly crisp aftertaste.

On its own, or with curries, "waterblommetjie bredie" or a range of fish dishes.

variety : Chardonnay | 50% Chardonnay, 50% Viognier

winery : Du Toitskloof Wines

winemaker : Shawn Thomson & Chris Geldenhuys

wine of origin : Western Cape

analysis : alc : 13.35 % vol rs : 2.8 g/l pH : 3.82 ta : 5.96 g/l so2 : 146 mg/l fso2 : 37 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Michelangelo International Wine Awards 2011 - Chardonnay / Viognier 2008

John Platter 2011 - Chardonnay / Viognier 2008 - 3½ster

ageing : Enjoy now or drink within 3 years after bottling.

in the vineyard : The grapes of both these cultivars are harvested from vineyards within five kilometres from the cellar. The vines, grafted on Richter 99 rootstock, are relatively young - ten years in the case of the Chardonnay and five years in the case of the Viognier - and in both instances they 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. This practice ensures small berries filled with flavour.

about the harvest: The Chardonnay was picked middle February, early in the morning when it was still cool, at 24° - 25° Balling. The Viognier was also picked early in the morning, but in the last week of February at 26°- 27° Balling as the cultivar tends to express its flavours best at slightly higher sugars.

in the cellar : Vinified separately, both cultivars received skin contact for 6-8 hours after crushing. The free-run juice was allowed to settle under reductive, cooled conditions after which it was inoculated with selected yeast strains. Fermentation took place in 225lt and 300lt French oak barrels.

After about three weeks the wine finished fermentation with an alcohol level of 14,35vol%. The barrels were then filled right to the top and malolactic fermentation induced. After three months this process was completed, the two cultivars were blended and the wine returned to the barrels for further ageing in wood.



Du Toitskloof Wines

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