

Du Toitskloof Beukett 2009

Tropical fruit flavours with honeysuckle and rose-petal undertones ending with a crisp finish.

Enjoy on its own, slightly chilled or with light lunches.

variety : Muscat de Frontignan | Muscat d'Frontignan, Chenin Blanc and Muscat d'Alexandrië

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : alc : 12.881 % vol rs : 26.4 g/l pH : 3.31 ta : 7 g/l

type : White **style :** Semi Sweet **taste :** Fragrant

pack : Bottle **closure :** Screwcap

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 sourced from two trellised vineyard blocks located between 5 and 10 km from the cellar. The vines, grafted on to Richter 99 rootstock, are between 10 and 15 years old and grow in clayey, stony soils with irrigation supplied. Both blocks are meticulously managed to ensure full ripeness and the best quality grapes.

about the harvest: The grapes for this gentle, muscat-scented, semi-sweet wine were harvested fully ripe to ensure optimal flavour extraction. Grapes were picked in the coolness of the early morning.

in the cellar : Grapes were kept under cold conditions until pressing. Skin contact was allowed for 24 hours at a temperature of between 10° and 12° C and under a layer of carbon dioxide to protect the juice and skin from oxidation. The free-running juice was then racked and fermented dry over a period of two weeks at 12° to 14° C. After stabilisation the wine was filtered before bottling.



Du Toitskloof Wines

Breedekloof

023 349 1601

www.dtkwines.com