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Du Toitskloof Dimension Reserve 2007

This full-bodied, rubycoloured wine has developed smooth, smoky flavours from the ageing in French barriques, and offers aromas of red berries, cigar box, mint and plum, with soft tannins and a long finish.

Drink on its own or serve with grilled or roasted meat dishes, curries and stews. Excellent with lamb ribs.

variety : Cabernet Sauvignon | 35% Cabernet Sauvignon, 32% Merlot, 30% Shiraz, 3% Petit Verdot

winery : DTK Wines

winemaker : Shawn Thomson & Chris Geldenhuys

wine of origin : Western Cape

analysis : **alc :** 14.22 % vol **rs :** 3.9 g/l **pH :** 3.58 **ta :** 5.99 g/l **so2 :** 98 mg/l **fso2 :** 31 mg/l

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

pack : Bottle **closure :** Cork

John Platter 2011 - 2007 Dimension Red – 4Stars

ageing : Enjoy now or drink within 5 years after bottling

in the vineyard : All the grapes for this blend came from within 5 km of Du Toitskloof Cellar. The vines, grafted on Richter 99 and 101-14 rootstocks were between 8 - 12 years old at the time of the harvest in 2007. They grow in slightly rocky, sandy soils. Based on soil moisture levels, as measured by neutron hydrometers in the vineyards, controlled irrigation is applied. This practice ensures small berries with excellent skin to fruit ration, providing an intense colour and flavour spectrum. Leaf canopies were carefully managed to ensure the berries receive adequate sunlight.

about the harvest: The grapes were picked when they reached optimum physiological ripeness at 25° - 26° Balling.

in the cellar : The grapes of all three main cultivars were vinified in more or less the same way. They were crushed at 25° to 26° Balling and pumped to rotor tanks for 3 days of cold soaking at 10°C - 15°C. This practice allows maximum extraction of colour and flavour. Selected 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 extraction. After the primary fermentation, lasting six to seven days, the wine was racked and the skins pressed. Some of the pressed wine was blended back to provide additional depth. After malolactic fermentation the wine was aged for 28 months in French oak barrels from different cooperage companies. A unique blend between different barrels resulted in this wine. The final blend was made up of 35% Cabernet Sauvignon, 32% Merlot, 30% Shiraz and 3% Petit Verdot.

DTK Wines

Breedekloof

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