

Du Toitskloof Pinotage 2007

Dark ruby in colour this wine holds aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouth-full of black cherries.

Delicious with light meat dishes, venison other red meats and pasta.

variety : Pinotage | 100% Pinotage

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Wetsern Cape

analysis : alc : 14.00 % vol rs : 4.6 g/l pH : 3.62 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2008 Michelangelo International Wine Awards - Silver medal

in the vineyard : All the grapes for this blend came from within 5 km of the Du Toitskloof cellar. The vines, grafted on to Richter 99, 110 and 114 rootstock and grown in alluvial soils to achieve more fruity vines. Based on soil moisture levels as measured by neutron hydrometers in the vineyards, controlled irrigation is applied, thereby also ensuring small berries with an excellent skin to fruit ratio providing an intense colour and flavour spectrum. Grapes are from both trellised and bush vine vineyards and were picked when they reached optimum physiological ripeness.

about the harvest: The grapes were sourced from trellised vineyards and bush vines, and picked fully ripe at 24° - 25° Balling.

in the cellar : The grapes were cold soaked at 12° - 15° C for 48 hours to extract maximum flavour and create softer tannins. The juice was then left on the lees, inoculated with yeast strains and fermented dry over a period of seven to eight days in rotor tanks which were rotated three times a day to extract maximum colour from the skins. After fermentation the wine underwent malolactic fermentation where it was matured for eight months using French oak staves. After cold stabilisation the wine was filtered twice before bottling.



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