

Du Toitskloof Hanepoot Jerepigo 2008

Shimmering, brassy gold with lime-green specks. Concentrated mass of crystallised and citrus fruit, intriguing botrytis hints, turning to chocolate orange liqueur on a silky palate. Exceptionally long, fruity aftertaste.

Ideal with all desserts especially ice cream, baked puddings or as an after dinner liqueur.

variety : Muscat d'Alexandrie | 100% Muscat d'Alexandrie

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : alc : 15.37 % vol rs : 242.9 g/l pH : 3.88 ta : 5.1 g/l

type : Dessert **style :** Sweet

pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (75/100)

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 Muscat d'Alexandrie Vineyards at Du Toitskloof that produces our Award Winning Hanepoot Jerepigo, are all Bush Vines. This cultivar prefers rich alluvial black and also peat soil. These soils have a high water retention that is ideal for the cultivation of this vine.

about the harvest: The vineyards yield 6-8 tons per hectare and grapes are harvested at 28° - 32° Balling.

The Hanepoot grapes were harvested when very ripe (34° Balling) and some berries on the stalk had already become raisiny.

in the cellar : The very ripe grapes imparted a wonderful honey flavour to the wine. The grapes were pressed in rotor tanks cooled to 10° - 12° C to extend skin contact for as long as possible. The rotor tanks were rotated on a daily basis and as frequently as possible to extract more sugar and botrytis character from the raisiny berries. The sugar level was tested three times per day to ensure the grapes do not ferment more than 1° Balling. Fermentation was stopped by adding brandy spirits to the juice. The wine was then stabilised and filtered before bottling.



Du Toitskloof Wines

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