

Du Toitskloof Special Late Harvest 2007

This wine proudly displays the honeysuckle, rose-petal and citrus flavours that typify Special Late Harvest. A natural sweet wine with rich aromas and a refreshing aftertaste.

Excellent with curry and spicy food such as Thai and Mexican.

variety : Riesling | 100% Riesling

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Western Cape

analysis : alc : 12.15 % vol rs : 43.8 g/l pH : 3.38 ta : 7.2 g/l

type : White **style :** Sweet

pack : Bottle **closure :** Cork

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 grapes were all harvested from select farms within a 5km radius from the cellar and from vines between 5 and 10 years old, growing in deep alluvial soils with moderate water retention. The vines were mostly grafted on Richter 99 rootstock and received supplementary irrigation based on hydrometer readings. Canopies were actively managed to ensure bunches were kept in the shade and away from direct sunlight.

about the harvest: To ensure they reached the cellar in the coolest possible state, the grapes were mechanically harvested fully ripe at night at 25° to 26° Balling and transported enveloped in layers of dry ice to reduce contact with oxygen. The first grapes have a high acidity with flavours of grass and green pepper followed by the ensuing harvest's aromas of gooseberry and tropical fruit blending to form the perfect balance.

in the cellar : After crushing the juice was pumped to an enclosed press where it was kept on the skins for 24 hours to allow for optimal flavour extraction. Only the free-run juice was then pumped over and allowed to settle under reductive conditions. The juice was cooled at 14° C for two weeks and stopped at 4 ° Balling. The juice was then pumped out of the cold tanks and the temperature allowed to rise to 8° to 10° C after which it was inoculated with natural yeast strains. Fermentation took place in steel tanks at a controlled temperature of 13° to 15° C. After about 20 days the wine was fermented dry and was then protein- and cold-stabilised before bottling.



Du Toitskloof Wines

Breedekloof

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