

## Du Toitskloof Sparkling Brut NV

Light, undemanding, dry sparkler, grassy, gooseberry and tropical flavours, crisp, clean finish.

Excellent as an aperitif, however perfect with oysters, shellfish and salads.

**variety** : Sauvignon Blanc | 80% Sauvignon Blanc, 20% Chardonnay

**winery** : Du Toitskloof Wines

**winemaker** : Shawn Thomson & Chris Geldenhuys

**wine of origin** : Western Cape

**analysis** : alc : 12.15 % vol rs : 12.8 g/l pH : 3.27 ta : 6.7 g/l so2 : 154 mg/l fso2 : 44 mg/l

**type** : White **style** : Off Dry **taste** : Fruity

**pack** : Bottle **size** : 0 **closure** : Cork

2013: Best Value 2013 - 2½ Stars  
Veritas Wine Awards 2012 - Bronze  
Best Value 2011 - NV Sparkling Brut

**ageing** : Enjoy now or drink within 2 years after bottling.

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

**about the harvest**: To ensure the grapes reached the cellar in the coolest possible state, we harvested mechanically at night, 19° - 21° Balling, 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 riper pickings, aromas of gooseberry and tropical fruit blending to form the perfect balance.

**in the cellar** : This Brut is made by the injection of carbon dioxide bubbles and consists of 80% Sauvignon Blanc and 20% Chardonnay. The different varieties were crushed and fermented separately before blending. Fermentation took place over a period of two weeks, at controlled temperatures of 12° - 14°C.



### Du Toitskloof Wines

Breedekloof

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