

Du Toitskloof Red Muscadel 2009

Fluorescent light ruby colour with brick specks. Heady, raisin perfumes with notes of tea-leaf, honey and roses. Luscious litchi and mango tastes and a smooth, lingering finish.

Enjoy as a dessert wine or with all cheeses and fruit as well as ice-cream and baked puddings.

variety : Muscat de Frontignan | 100% Muscat de Frontignan
winery : Du Toitskloof Wines
winemaker : Shawn Thompson; Chris Geldenhuys & Derrick Cupido
wine of origin : Breede River Valley
analysis : alc : 15.28 % vol rs : 265.8 g/l pH : 3.32 ta : 4.8 g/l
type : Fortified **style :** Sweet
pack : Bottle **closure :** Cork

Jonh Platter 2011 - 4 stars

in the vineyard : Background

Du Toitskloof Wine Cellar (DTK) was established by six wine farmers as a cooperative 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

This fortified wine was made from grapes from a single vineyard Muscat de Frontignan, 10 year old 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 grapes are harvested at 28° - 32° Balling when very ripe and some berries on the stalk had already become raisiny.

Yield: 6 - 8 t/ha

in the cellar : Grapes which had become raisiny as a result of being harvested when very ripe, 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 did 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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