

Du Toitskloof Sauvignon Blanc 2011

A Sauvignon blanc with a typical grassy character. Full bodied with tropical fruit, a zingy acidity and a sharp citrus finish.

Delicious with all seafood but especially with sushi, paella and shellfish. Great with chicken and salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Du Toitskloof Wines

winemaker : Shawn Thomson & Chris Geldenhuys

wine of origin : Western Cape

analysis : alc : 12.49 % vol rs : 6.2 g/l pH : 3.31 ta : 133 g/l so2 : 133 mg/l fso2 : 46 mg/l

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

pack : Bottle **closure :** Screwcap

Best Value 2012 - 2011 Sauvignon Blanc

John Platter 2012 - 2 Stars

Veritas 2011 - Sauvignon Blanc 2011 - Bronze

ageing : Enjoy now or drink within one year after bottling.

in the vineyard : The grapes were harvested from selected farms, predominantly from the cool mountain slopes. Vines are all between 5 and 10 years old, growing in sandy, slightly rocky soil with medium water retention. The vines are mostly grafted on Richter 99 rootstock and receive supplementary irrigation based on hydrometer readings. Canopies are actively managed to ensure bunches are kept in the shade and away from direct sunlight.

about the harvest: Grapes are harvested at night at 18° to 21° Balling to ensure the lowest possible crushing temperature. All loads are transported with 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. Careful blending of all our components forms a well balanced wine.

in the cellar : After crushing, the mash 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 extracted and allowed to settle under reductive conditions. The juice was cooled to -4°C and kept at that temperature for two to three weeks until all excess water in the juice was frozen, a practice which increases the flavour concentration and the sugar level. The juice was then treated through a reverse osmoses machine, after which it was inoculated with selected yeast strains. Fermentation took place in stainless steel tanks at a controlled temperature of 10°C - 12°C. After about five weeks the wine was fermented dry and was then protein- and cold stabilized before bottling.



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