

Du Toitskloof Nebbiolo 2009

This deep coloured, full-flavoured wine erupts with the seductively scented bouquet of violets.

Perfect to pair with pasta or strong flavoured cheeses.

variety : Nebbiolo | 100% Nebbiolo

winery : Du Toitskloof Wines

winemaker : Shawn Thomson, Chris Geldenhuys & Derrick Cupido

wine of origin : Western Cape

analysis : alc : 14.37 % vol rs : 3.9 g/l pH : 3.45 ta : 5.72 g/l so2 : 67 mg/l fso2 : 35 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

Mundus Vini (Germany) - Gold

Winemakers Choice - Diamond Award

Veritas - Silver

John Platter 2011 - 4 stars

ageing : Enjoy now or drink within 3 years after bottling

in the vineyard : Nebbiolo is king of the vineyards in Northern Italy and the name of the variety comes from Nebbia, which means mist. The misty conditions and soils of the Western Cape have favoured our Nebbiolo wine.

The grapes were harvested from the farm Dagbreek with vineyards within a few kilometres from the cellar. The vines, grafted on to Richter 99 rootstock, are relatively young grow in deep, sandy loam. Leaf canopies are well managed and protect the grapes against excessive sunlight.

Based on soil moisture levels as measured by neutron hydrometers in the vineyards, controlled irrigation is applied, thereby also ensuring small berries filled with flavour.

about the harvest: We harvest approximately 10 tons of Nebbiolo at 24° Balling. After cold soaking for one day, it went in to a rotor tank where it was left on the skins for three days.

in the cellar : The grapes were pressed at 24° - 26° Balling and pumped to rotor tanks where it was left on the skins for three days at temperatures between 10° - 15° C to allow maximum extraction of colour and flavour.

Select yeast strains were added and fermentation allowed to take place at a controlled temperature of 24° C while the rotor tanks were turned every 4 - 6 hours to increase skin contact.

After the primary fermentation lasting 6 - 7 days, the wine was racked and the skins pressed. Some of the pressed wine was added back in to provide additional depth.

After malolactic fermentation the wine was aged for 24 months in French oak before bottling.



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