

## Du Toitskloof Rosé 2010

A refreshingly crisp Rosé with hints of watermelon, ruby grapefruit and strawberries.

Enjoy this wine on its own, chilled or perfect for summer picnics and light lunches.

**variety :** Chenin Blanc | Chenin Blanc Muscat d'Alexandrie Merlot Pinotage

**winery :** Du Toitskloof Wines

**winemaker :** Shawn Thomson, Chris Geldenhuys & Derrick Cupido

**wine of origin :** Western Cape

**analysis :** alc : 12.75 % vol rs : 9.3 g/l pH : 3.32 ta : 6.1 g/l so2 : 143 mg/l fso2 : 44 mg/l

**type :** Rose **body :** Light **taste :** Fruity

**pack :** Bottle **closure :** Screwcap

**ageing :** Enjoy now or drink within 1 years after bottling

### 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

All grapes came from within 5km of the Du Toitskloof cellar. The vines, grafted on to Richter 99, 110 and 114 Rootstock and grown in alluvial soils to achieve more fruity vines. Based on soil moisture levels as measured by neutron hydrometers in the vineyards, controlled irrigation is applied, thereby also ensuring small berries with an excellent skin to fruit ratio providing an intense colour and flavor spectrum.

**about the harvest:** The grapes were sourced from trellised vineyards and bush vines, and picked fully ripe at 24° - 25° Balling.

**in the cellar :** The grapes were cold soaked at 12° - 15° C for 48 hours to extract maximum flavour and create softer tannins. Only the free running juice was pumped over and allowed to settle under reductive conditions. The juice was cooled to -4° C and kept at that temperature for two weeks until all excess water in the juice was frozen – a practice which increase the flavour concentration and sugar level. The juice was then pumped from the cold tanks and the temperature increased to 8° - 10° C after which it was inoculated with select yeast strains. After fermentation the wine was filtered before bottling.



## Du Toitskloof Wines

Breedekloof

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