

Du Toitskloof Chardonnay 2011

Grapefruit and lime core, layered with dried peaches, toasted hazelnuts and vanilla flavours finishing with a creamy concentrated richness on the palate.

Enjoy with all chicken dishes and with curries, paste and pizza. Also great with seafood.

variety : Chardonnay | 100% Chardonnay

winery : Du Toitskloof Wines

winemaker : Shawn Thomson & Chris Geldenhuys

wine of origin : Western Cape

analysis : alc : 14.1 % vol rs : 4.2 g/l pH : 3.4 ta : 6.1 g/l so2 : 122 mg/l fso2 : 43 mg/l

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

pack : Bottle **closure :** Screwcap

Best Value 2012 - 2011 Chardonnay

John Platter 2012 - 2 Stars

ageing : Enjoy now or drink within 3 years after bottling.

in the vineyard : The grapes were all harvested from selected farms, predominantly from the cool mountain slopes. Vines are all between 10 and 15 years old, growing in a mixture of alluvial, sandy and clayey soils, allowing for 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 were kept in the shade, away from direct sunlight. To ensure they reached the cellar in the coolest possible state, the grapes were mechanically harvested at night at 23° - 24° Balling and transported enveloped in layers of dry ice to reduce contact with oxygen.

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. Free-run juice was extracted, settled and inoculated with selected yeast strains. 50% is fermented in French oak and the balance in stainless steel tanks. After fermentation, the wine is aged for 4 months in wood before bottling.



Du Toitskloof Wines

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