

Du Toitskloof Cape Secco Blanc NV

A semi-sweet sparkling wine with a fruity nose displaying whiffs of pineapple, peach and apple.

Enjoy this wine on its own, chilled or with picnics and light lunches.

variety : Chenin Blanc | 50% Chenin Blanc, 43% Muscat, 7% Colombard

winery : Du Toitskloof Wines

winemaker : Shawn Thompson & Chris Geldenhuys

wine of origin : Western Cape

analysis : alc : 12.71 % vol rs : 9.9 g/l pH : 3.27 ta : 6.6 g/l so2 : 140 mg/l fso2 : 44 mg/l

type : Sparkling **style** : Off Dry **body** : Light **taste** : Fruity

pack : Bottle **closure** : Screwcap

Best Value 2012 - Capesecco Blanc NV

John Platter 2012 - 1½ Stars

Best Value 2011 - Cape Secco BlancNV

ageing : Enjoy now.

in the vineyard : The grapes were all harvested from farms within a 5km radius from the cellar and from vines between 5 and 10 years old, growing in deep alluvial soils with moderate water retention. The vines were mostly grafted on Richter 99 rootstock and received supplementary irrigation based on hydrometer readings. Canopies were actively managed to ensure bunches were kept in the shade and away from direct sunlight. 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 blending to form the perfect balance.

in the cellar : This wine is made by the injection of carbon dioxide bubbles and consists of 50% Chenin Blanc and 43% Muscat. After crushing, the juice was pumped to an enclosed press where it was kept on the skins for 24 hours to allow optimal flavour extraction. Only the free-run juice was then pumped over and allowed to settle under reductive conditions. The juice was cooled to -4° C and kept at that temperature for two to three weeks when all excess water in the juice was frozen, a practice which increases the flavour concentration and the sugar level. The juice was then pumped out of the cold tanks and the temperature allowed to rise to 8° C to 10° C after which it was inoculated with natural yeast strains. Fermentation took place in steel tanks at a controlled temperature of 13° C to 15° C. After about 20 days the wine was fermented dry and was then protein- and coldstabilised before bottling.



Du Toitskloof Wines

Breedekloof

023 349 1601

www.dtkwines.com