

Du Toitskloof Cape Secco Rosé NV

A refreshingly crisp off-dry semi-sparkling rosé with hints of watermelon, grapefruit and strawberries.

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

variety : Chenin Blanc | 65% Chenin Blanc, 26% Muscat, 9% Ruby Cabernet

winery : Du Toitskloof Wines

winemaker : Shawn Thompson

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 10.0 g/l pH : 3.5 ta : 6.5 g/l so2 : 143 mg/l fso2 : 44 mg/l

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

pack : Bottle **closure :** Screwcap

John Platter 2012 - 1½ Stars
Best Value 2012
Best Value 2011

ageing : Enjoy now or drink within a year of bottling.

in the vineyard : The grapes were sourced from within 5 km of the Du Toitskloof cellar. The vines, grafted onto Richter 99 rootstock, grows in alluvial soils. Based on soil moisture levels, as measured by neutron hydrometers in the vineyards, controlled irrigation was applied. This practice ensures small berries with an excellent skin to fruit ratio providing an intense colour and flavour spectrum.

about the harvest: The grapes were sourced from both trellised vineyards and bush vines, and picked fully ripe at 21° - 22° Balling. Early morning picking ensured the grapes reached the cellar fresh and cold.

in the cellar : The grapes were crushed and destemmed, whereafter the mash was pumped to an enclosed press enveloped in layers of dry ice. The winemakers allowed 12 hours of skin contact to ensure maximum extraction. The free-run juice was allowed to settle under reductive conditions. Fermentation started after inoculation with a selected yeast stain. After fermentation the wine was racked, fined, filtered and bottled.



Du Toitskloof Wines

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