

Du Toitskloof Hanepoot Jerepigo 2011

Shimmering, brassy gold with lime-green specs. Concentrated mass of crystallised and citrus fruit, intriguing botrytis hints, turning to chocolate orange liqueur on a silky palate. Exceptionally long, fruity aftertaste.

Ideal with all desserts especially ice cream, baked puddings or as an after dinner liqueur.

variety : Muscat d'Alexandrie | 100% Muscat d'Alexandrie

winery : Du Toitskloof Wines

winemaker : Shawn Thomson & Chris Geldenhuys

wine of origin : Western Cape

analysis : alc : 15.54 % vol rs : 243.6 g/l pH : 3.49 ta : 4.8 g/l so2 : 129 mg/l

type : Fortified **style :** Sweet **taste :** Fruity

pack : Bottle **closure :** Cork

Veritas 2011 - Hanepoot Jerepigo 2011 - Bronze

Best Value 2011 - Hanepoot Jerepigo 2010

ageing : Enjoy now or drink within 50 years after bottling.

in the vineyard : The Muscat d'Alexandrie vineyards providing the grapes for this award-winning Hanepoot Jerepigo contain only bush vines. This cultivar prefers rich alluvial soils known for their high water-retention capabilities. The vineyards yielded six to eight tons per hectare.

about the harvest: The Hanepoot grapes were harvested when very ripe (32° Balling) and some berries had already turned raisiny. These imparted a wonderful honey flavour to the wine.

in the cellar : The grapes were crushed and de-stemmed, then pumped to rotor tanks, and cooled to 10° - 12° C to extend skin contact for as long as possible. The rotor tanks were rotated as frequently as possible to extract more sugar and botrytis character from the raisiny berries. The sugar level was tested three times per day to ensure the grapes do not ferment more than 1° Balling. Fermentation was stopped by adding spirits to the juice. The wine was then stabilised and filtered before bottling.



Du Toitskloof Wines

Breedekloof

023 349 1601

www.dtkwines.com