

## Du Toitskloof Nebbiolo 2010

This deep coloured, full-flavoured wine erupts with the seductively scented bouquet of violets.

Perfect to pair with pasta or strong flavoured cheeses. Excellent with a South African "braai". Great companion for excellent quality steak or pork neck.

**variety :** Nebbiolo | 100% Nebbiolo

**winery :** Du Toitskloof Wines

**winemaker :** Shawn Thomson, Chris Geldenhuys

**wine of origin :** Western Cape

**analysis :** alc : 14.46 % vol    rs : 5.3 g/l    pH : 3.34    ta : 6.2 g/l    so2 : 144 mg/l    fso2 : 42 mg/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

Veritas 2014 - Nebbiolo 2010 - Gold

Veritas 2011 - Nebbiolo 2010 - Silver

**ageing :** Enjoy now or drink within 4 years after bottling.

**in the vineyard :** Nebbiolo is king of the vineyards in Northern Italy and the name of the variety comes from Nebbia, which means mist. The misty conditions and soils of the Western Cape have favoured our Nebbiolo wine.

The grapes were harvested from the farm Dagbreek with vineyards within a few kilometres from the cellar. The vines, grafted on to Richter 99 rootstock, are relatively young grow in deep, sandy loam. Leaf canopies are well managed and protect the grapes against excessive sunlight.

Based on soil moisture levels as measured by neutron hydrometers in the vineyards, controlled irrigation is applied, thereby also ensuring small berries filled with flavour.

**about the harvest:** We harvest approximately 20 tons of Nebbiolo at 26° Balling. Grapes are left in the vineyard until it reaches physiological ripeness.

**in the cellar :** The grapes were crushed at 26° Balling and pumped to rotor tanks where it was left on the skins for three days at temperatures between 10°C - 15°C. This allows maximum extraction of colour and flavour.

Selected yeast strains were added and fermentation allowed to take place at a controlled temperature of 24° C while the rotor tanks were turned every 4-6 hours to increase extraction.

After the primary fermentation of 6-7 days, the wine was racked and the skins pressed. Some of the pressed wine was blended back to provide additional depth.

After malolactic fermentation, the wine was aged for 9 - 10 months in French oak before bottling.



### Du Toitskloof Wines

Breedekloof

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