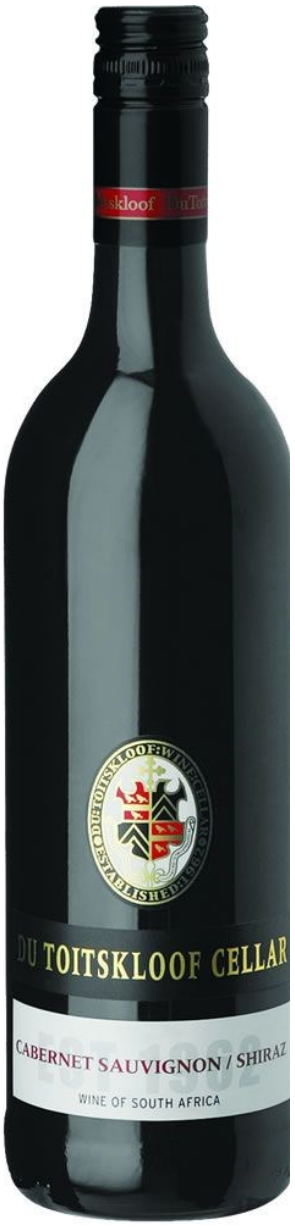
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Du Toitskloof Cabernet Sauvignon Shiraz 2011

An accessible well balanced Cabernet Sauvignon and Shiraz blend with soft, ripe tannins. The typical Cabernet Sauvignon characteristics of juicy black berries, ripe red berries and mint undertones are paired well with the Shiraz's pepper and spice to create a rich medium bodied wine.

Ideal with meaty pastas, BBQ chicken and game.



variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz
winery : Du Toitskloof Wines
winemaker : Shawn Thomson & Chris Geldenhuys
wine of origin : Western Cape
analysis : **alc :** 14.07 % vol **rs :** 6.4 g/l **pH :** 3.64 **ta :** 5.9 g/l **so2 :** 95 mg/l **fso2 :** 40 mg/l
type : Red **style :** Off Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Screwcap

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

in the vineyard : All the grapes for this blend came from within 5 km of the Du Toitskloof cellar. The vines, grafted on to Richter 99 and 101-14 rootstock and grow in slightly clayey, sandy soil. Based on soil moisture levels as measured by neutron hydrometers in the vineyards, controlled irrigation is applied, thereby also ensuring small berries with an excellent skin to fruit ratio providing an intense colour and flavour spectrum. Leaf canopies were carefully managed to ensure the berries receive adequate sunlight.

about the harvest: The grapes were picked when they reached optimum physiological ripeness.

in the cellar : The grapes of the two cultivars were vinified in more or less the same way. They were crushed and de-stemmed at 24°C - 26°C Balling, and the mash pumped to rotor tanks where it was left on the skins for three days at temperatures between 10°C - 15°C to allow 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 lasting six to seven days, the wine was racked and the skins pressed. After malolactic fermentation the wine was aged for six months in French oak before bottling.

Du Toitskloof Wines

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