

## Du Toitskloof Cabernet Sauvignon 2010

This full-bodied red wine holds aromas of black currant, cassia and spices from ten months in wood. Sweetish and richly textured on the palate with good supple, dry tannins, ending in a long-lasting, savoury finish.

Serve this superb wine with robust meat dishes such as roasts. Also excellent with duck and matured cheese. Perfect companion for an excellent quality steak.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Du Toitskloof Wines

**winemaker :** Shawn Thomson, Chris Geldenhuys & Derrick Cupido

**wine of origin :** Western Cape

**analysis :** alc : 13.86 % vol    rs : 4.3 g/l    pH : 3.44    ta : 5.9 g/l    so2 : 111 mg/l    fso2 : 34 mg/l

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

**pack :** Bottle    **closure :** Screwcap

Michelangelo CCL Label International Wine Awards 2012 - Gold  
Best Value 2011 - 2009 Cabernet Sauvignon

**ageing :** Drink within 4 years after bottling

**in the vineyard :** All the grapes for this wine came from within 5 km of the Du Toitskloof Cellar. The vines, grafted on Richter 99 rootstock, are grown in two types of soil. The weathered scale group delivers full bodied wines whilst the sandy loam soils with the underlying "bolder bed" (approximately 40m deep), produces fruity wines. Based on soil moisture level, as measured by neutron hydrometers in the vineyards, controlled irrigation is applied. This practice ensures 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. The grapes were picked when they reached optimum physiological ripeness.

**about the harvest :** The grapes were harvested at 24° - 26° Balling when they reached optimum physiological ripeness.

**in the cellar :** The grapes were crushed and de-stemmed, then pumped to rotor tanks where it was left on the skins for two days at temperatures between 10° - 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 four to six hours to increase extraction. After the primary fermentation lasting six to eight days, the wine was racked and the skins pressed. After malolactic fermentation the wine was aged for ten months in French oak before bottling.



### Du Toitskloof Wines

Breedekloof

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