

## Du Toitskloof Pinotage/Merlot/Ruby Cabernet 2011 3l

A well rounded, medium-bodied wine with inviting raspberry and other ripe red berry flavours, hints of spice and dried banana. It has an impressive smoothness and a long fruity finish.

An ideal companion with BBQ and other red meat dishes. Also lovely with smoked chicken.

**variety :** Pinotage | 60% Pinotage, 25% Merlot, 15% Ruby Cabernet

**winery :** Du Toitskloof Wines

**winemaker :** Shawn Thomson & Chris Geldenhuys

**wine of origin :** Western Cape

**analysis :** alc : 14.28 % vol   rs : 6.4 g/l   pH : 3.35   ta : 5.9 g/l   so2 : 91 mg/l   fso2 : 44 mg/l

**type :** Red   **style :** Off Dry   **body :** Medium   **taste :** Fruity   **wooded**

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

**ageing :** Enjoy now or drink within 2 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 Richter 99 and 101-14 rootstocks are grown in slightly clayey soil. Based on soil moisture levels, 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.

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

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



### Du Toitskloof Wines

Breedekloof

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