

Du Toitskloof Sauvignon Blanc 2012

The wine holds a complex range of flavours with gooseberry, pear and litchi aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

Enjoy chilled on its own or served with pasta, seafood, selection of cold meats, chicken and pork.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Du Toitskloof Wines

winemaker : Shawn Thomson & Chris Geldenhuys & Willie Stofberg

wine of origin : Western Cape

analysis : alc : 12.59 % vol rs : 7.2 g/l pH : 3.33 va : 0.25 g/l so2 : 136 mg/l fso2 : 46 mg/l

type : White **style** : Off Dry **body** : Full **taste** : Fruity

pack : Bottle **closure** : Screwcap

2012 FNB Sauvignon Blanc Top 10 - Finalist

ageing : Enjoy now or drink within one year after bottling.

in the vineyard : Vines are all between 5 and 10 years old, growing in sandy, slightly rocky soil with medium water retention. The vines are mostly grafted on Richter 99 rootstock and receive supplementary irrigation based on hydrometer readings. Canopies are actively managed to ensure bunches are kept in the shade and away from direct sunlight.

about the harvest: Grapes are harvested at night at 18° to 21° Balling to ensure the lowest possible crushing temperature.

The grapes were harvested from selected farms, predominantly from the cool mountain slopes.

in the cellar : After crushing, the mash was pumped to an enclosed press where it was kept on the skins for 24 hours to allow for optimal flavour extraction. Only the free-run juice was then taken off and allowed to settle under reductive conditions. The juice was cooled to -4°C and kept at that temperature for two to three weeks until all excess water in the juice had frozen thereby increasing flavour concentration and the sugar level. The juice was then treated through a reverse osmosis machine, after which it was inoculated with selected yeast strains. Fermentation took place in stainless steel tanks at a controlled temperature of 10°C to 12°C. After about five weeks the wine was fermented dry and was then protein- and cold stabilized before bottling.

Du Toitskloof Wines

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