

Du Toitskloof Cape Beach Club Blanc NV

An off-dry sparkling wine with a fruity nose displaying whiffs of pineapple, peach and apple.

Enjoy this wine on its own, chilled or with picnics and light lunches.

variety : Chenin Blanc | 50% Chenin Blanc, 43% Muscat

winery : Du Toitskloof Wines

winemaker : Shawn Thomson, Chris Geldenhuys & Willie Stofberg

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 10.5 g/l pH : 3.45 ta : 6.5 g/l so2 : 156 mg/l fso2 : 49 mg/l

type : Sparkling **style** : Off Dry **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

2013: Best Value Wine Guide 2013 - 3 Stars

ageing : Enjoy now.

in the vineyard : The grapes were all harvested from farms within a 5km radius from the cellar and from vines between 5 and 10 years old, growing in deep alluvial soils with moderate 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. The first grapes have a high acidity with flavours of grass and green pepper followed by the ensuing harvest's aromas of gooseberry and tropical fruit blending to form the perfect balance.

about the harvest: The grapes were all harvested from farms within a 5km radius from the cellar and from vines between 5 and 10 years old, growing in deep alluvial soils with moderate water retention.

in the cellar : This wine is made by the injection of carbon dioxide bubbles and consists of 50% Chenin Blanc and 43% Muscat. After crushing, the mash is pumped to an enclosed press where it is kept on the skins for 24 hours to allow optimal flavour extraction. Only the free-run juice is then drained and allowed to settle under reductive conditions. The juice is cooled to -4° C and kept at that temperature for two to three weeks to freeze out all excess water. This practice increases the flavour concentration and the sugar level. The juice is then pumped out of the cold tanks and the temperature allowed to rise to 8° C to 10° C after which it is inoculated with natural yeast strains. Fermentation takes place in stainless steel tanks at a controlled temperature of 13° C. After about 20 days the wine finishes fermentation and is then protein- and coldstabilised before bottling.



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Breedekloof

023 349 1601

www.dtkwines.com