

## 3L Du Toitskloof Chenin Blanc 2011

Full, fruity nose, with whiffs of pineapple, pear and honey. Medium-bodied, with good balance between fruit acidity and residual sugar. Citrus, nettle and honeyed tones on soft, off-dry finish.

Can be enjoyed on its own or with seafood, white meat pasta dishes; ideal with salads.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Du Toitskloof Wines

**winemaker** : Shawn Thomson & Chris Geldenhuys

**wine of origin** : Western Cape

**analysis** : alc : 12.54 % vol   rs : 6.6 g/l   pH : 3.13   ta : 6.8 g/l   so2 : 154 mg/l   fso2 : 46 mg/l

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

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

Best Value 2012 - Chenin Blanc 2011

John Platter 2012 - 2 Stars

Veritas 2011 - Chenin Blanc 2011 - Silver

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

**in the vineyard** : The grapes were all harvested from farms within a 5 km radius of the cellar. The vines, which grow in deep alluvial soils, were all from five to ten years old at the time of harvesting. Mostly grafted onto Richter 99 rootstock the vines received supplementary irrigation based on hydrometer readings. Canopies were actively managed to ensure berries are kept in the shade, away from direct sunlight. To ensure they reached the cellar in the coolest possible condition, the grapes were mechanically harvested at night at 19° to 21° Balling and transported to the cellar enveloped in layers of dry ice to reduce oxygen contact. A mixture of greener and riper pickings results in a wine loaded with different flavours.

**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 optimal flavour extraction. Only the free-run juice was then extracted and allowed to settle under reductive conditions. It was then cooled to -4°C and kept at that temperature for two to three weeks until all excess water in the juice had been frozen, a practice which increases the flavour concentration and the sugar level. The juice was then pumped out of the cold tanks and the temperature allowed to rise to 8° to 10° C whereafter it was inoculated with selected yeast strains. Fermentation took place in stainless steel tanks at a controlled temperature of 13°C. After about 18 days the wine, now fermented dry, was protein- and cold-stabilised before bottling.



### Du Toitskloof Wines

Breedekloof

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