

## Du Toitskloof Old Tunnel Sauvignon Blanc Chenin Blanc 2012

This wine erupts with flavor, typical grassy and tropical notes combined with citrus and honey tones.

Enjoy chilled on its own or served with fish, sushi, paella, salads and a selection of cold meats.

**variety :** Sauvignon Blanc | 50% Sauvignon Blanc, 50%Chenin Blanc

**winery :** Du Toitskloof Wines

**winemaker :** Shawn Thompson, Chris Geldenhuys & Wellie Stofberg

**wine of origin :** Western Cape

**analysis :** alc : 12.5 % vol rs : 6.7 g/l pH : 3.25 ta : 6.9 g/l so2 : 133 mg/l fso2 : 48 mg/l

**type :** White **body :** Medium **taste :** Fruity **wooded**

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

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

**in the vineyard :** The grapes were harvested from selected farms, predominantly from the cool mountain slopes. Vines are all between five and ten years old, growing in sandy, slightly rocky soil with medium water retention. The vines are mostly grafted onto Richter 99 rootstock and received supplementary irrigation based on hydrometer readings. Canopies were actively managed to ensure bunches were kept in the shade and away from direct sunlight.

**about the harvest:** To ensure they reached the cellar in the coolest possible condition, the grapes were mechanically harvested at night at 19° - 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. The first grapes had a high acidity with flavours of grass and green pepper followed by the ensuing harvest's aromas of gooseberry and tropical fruit. Careful blending of all the components created a well balanced wine.

**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 used 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 osmoses 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 stabilised before bottling.



### Du Toitskloof Wines

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