

Du Toitskloof Chardonnay / Viognier 2011

The wine displays bright, golden-green hues and delicate smoky flavours from eleven months in French barriques. The end result is a smooth, creamy wine with an apricot and peach character and an appealing crisp aftertaste.

On its own, or with curries, "waterblommetjiebredie" or a range of fish dishes. Download Du Toitskloof's Waterblommetjie recipe (pdf format).

variety : Chardonnay | 50% Chardonnay, 50% Viognier

winery : Du Toitskloof Wines

winemaker : Shawn Thompson, Chris Geldenhuys & Willie Stofberg

wine of origin : Western Cape

analysis : alc : 14.35 % vol rs : 3.6 g/l pH : 3.65 ta : 5.9 g/l so2 : 146 mg/l fso2 : 44 mg/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

2013: Best Value 2013 - 4 Stars

Veritas Wine Awards 2012 - Silver

Michelangelo CCL Label International Wine Awards 2012 - Silver

ageing : Enjoy now or drink within three years of bottling.

in the vineyard : The grapes of both these cultivars were harvested from vineyards within 5 km from the cellar. The vines, grafted onto Richter 99 rootstock, were relatively young at the time of harvesting - ten years in the case of the Chardonnay and five years in the case of the Viognier - and in both instances they grow in deep, sandy loam. Leaf canopies were well managed and protected the grapes against excessive sunlight. Based on soil moisture levels, as measured by neutron hydrometers in the vineyards, controlled irrigation was applied. This practice ensures small berries filled with flavour.

about the harvest: The Chardonnay was picked mid-February, early in the morning when it was still cool, at 24° to 25° Balling. The Viognier was also picked early in the morning, but in the last week of February at 26° at 27° Balling as the cultivar tends to express its flavours best at slightly higher sugars.

in the cellar : Vinified separately, both cultivars received skin contact for six to eight hours after crushing. The free-run juice was allowed to settle under reductive, cooled conditions after which it was inoculated with selected yeast strains. Fermentation took place in 225 l and 300 l French oak barrels. After about three weeks when fermentation had been completed, the barrels were filled to the top and malolactic fermentation induced. After three months when this process had been completed, the two cultivars were blended and the wine returned to the barrels for further ageing.



Du Toitskloof Wines

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