

## Du Toitskloof Beaukett 2012

This muscat-scented semi-sweet wine holds a combination of tropical fruit flavours with hints of honeysuckle and rose petals. The wine is crisp, ending with a lovely refreshing finish.

Enjoy chilled on its own or served with curries, spicy chicken and a selection of cold meats and cheeses.

**variety :** Muscat de Frontignan | Muscat d'Frontignan, Chenin Blanc and Muscat d'Alexandrië

**winery :** Du Toitskloof Wines

**winemaker :** Shawn Thomson & Chris Geldenhuys

**wine of origin :** Western Cape

**analysis :** alc : 12.73 % vol   rs : 19.7 g/l   pH : 3.35   ta : 6.9 g/l   so2 : 148 mg/l   fso2 : 47 mg/l

**type :** White   **style :** Semi Sweet   **taste :** Fruity

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

Michelangelo International Wine Awards 2011 - Beaukett 2011 - Gold  
Veritas 2012 - Beaukett - Bronze  
John Platter 2012 - 2 stars  
Best Value 2011 - 2011 Beaukett

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

**in the vineyard :** The grapes were sourced from three trellised vineyard blocks located between 5 and 10 km from the cellar. The vines, grafted on Richter 99 rootstock, are between 10 - 15 years old and grow in clayey, stony soils. Irrigation is applied according to soil moisture levels, as measured by Neutron probes. All three blocks are extensively managed to ensure full ripeness and the best quality grapes.

**about the harvest:** The grapes for this gentle, muscat-scented, semi-sweet wine were harvested fully ripe to ensure optimal flavour.

**in the cellar :** Blend: Muscat d'Frontignan, Chenin Blanc and Muscat d'Alexandrië

The grapes were picked in the coolness of the early morning and kept under cool conditions until pressing. Skin contact was allowed for 24 hours at a temperature of between 10° - 12° C under a layer of carbon dioxide to protect the juice from oxidation. The free-running juice was then racked and settled. Fermentation followed after inoculation with a selected yeast strain. The winemakers stopped the fermentation at 1° Balling to give this wine a natural residual sugar of almost 20g/l. After protein- and cold stabilisation the wine was bottled.



### Du Toitskloof Wines

Breedekloof

023 349 1601

[www.dtkwines.com](http://www.dtkwines.com)