

Du Toitskloof Hanepoot Jerepigo 2013

Shimmering, brassy gold with lime-green specks. Concentrated mass of crystallised and citrus fruit, intriguing botrytis hints, turning to chocolate orange liqueur on a silky palate. Exceptionally long, fruity aftertaste.

Ideal with all desserts especially ice cream, baked puddings or as an after-dinner drink.

variety : Muscat d'Alexandrie | 100% Muscat d'Alexandrie

winery : Du Toitskloof Wines

winemaker : Shawn Thomson, Chris Geldenhuys & Willie Stofberg

wine of origin : Western Cape

analysis : alc : 15.6 % vol rs : 210 g/l pH : 3.42 ta : 4.8 g/l so2 : 128 mg/l

type : Fortified **style :** Sweet **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

2014 Michelangelo Awards - Gold

2013 Best Value - 4½ Stars

2012 Veritas Wine Awards - Silver

2012 Michelangelo CCL Label International Wine Awards - Gold

ageing : Enjoy now or drink within 50 years of bottling

in the vineyard : The Muscat d'Alexandrie vineyards providing the grapes for this award-winning Hanepoot Jerepigo contain only bush vines. This cultivar prefers rich alluvial soils known for their high water-retention capabilities. The vineyards yielded six to eight tons per hectare.

about the harvest: The Hanepoot grapes were harvested when very ripe (32° Balling) and some berries had already turned raisiny. These imparted a wonderful honey flavour to the wine.

in the cellar : The grapes were crushed and destemmed, then pumped to rotor tanks and cooled to 10° to 12° C to extend skin contact for as long as possible. The tanks were rotated as frequently as possible to extract more sugar and botrytis character from the berries. The sugar level was tested three times per day to ensure the grapes did not ferment more than 1° Balling. Fermentation was stopped by adding wine spirits to the juice. It was then stabilised and filtered before bottling.



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