

## Du Toitskloof Sauvignon Blanc 2013

The wine holds a complex range of flavours with gooseberry, pear and litchi aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

Enjoy chilled on its own or served with pasta, seafood, selection of cold meats, chicken and pork.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Du Toitskloof Wines

**winemaker :** Shawn Thomson & Chris Geldenhuys & Willie Stofberg

**wine of origin :** Western Cape

**analysis :** alc : 12.65 % vol   rs : 6.4 g/l   pH : 3.15   ta : 6.8 g/l   so2 : 140 mg/l   fso2 : 46 mg/l

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

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

Veritas Wine Awards 2013 - Bronze

FNB Sauvignon Blanc Top 10 2012 - Finalist

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

**in the vineyard :** The grapes were harvested from selected farms, predominantly from the cool mountain slopes. Vines were 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:** The grapes were harvested at night at 18 to 21° Balling to ensure the lowest possible crushing temperature. All loads were transported with layers of dry ice to reduce contact with oxygen. 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 taken off 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 stabilized before bottling.



### Du Toitskloof Wines

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