

## 3L Du Toitskloof Chenin Blanc

This fruity style Chenin Blanc erupts with flavours of apple, pear and pineapple and tropical fruit on the nose. The wine is medium-bodied with good balance between fruit, acidity and residual sugar ending with a crisp, pleasing taste on the palate.

Enjoy chilled on its own or served with seafood, chicken, pasta and salads.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Du Toitskloof Wines

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

**wine of origin :** Western Cape

**analysis :** alc : 12.75 % vol    rs : 6.4 g/l    pH : 3.16    ta : 6.7 g/l    so2 : 145 mg/l    fso2 : 45 mg/l

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

**pack :** Box    **size :** 0    **closure :** Screwcap

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

**in the vineyard :** The grapes were all harvested from farms within a 5 km radius of the cellar. The vines, which grow in deep alluvial soils, are all five to ten years old. Mostly grafted onto Richter 99 rootstock the vines received supplementary irrigation based on hydrometer readings. Canopies were actively managed to ensure berries are kept in the shade, away from direct sunlight. To ensure they reached the cellar in the coolest possible condition, the grapes were mechanically harvested at night at 19° to 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.

**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 optimal flavour extraction. Only the free-run juice was then extracted and allowed to settle under reductive conditions. It was then cooled to -4° C and kept at that temperature for two to three weeks until all excess water in the juice had been frozen, a practice which increases the flavour concentration and the sugar level. The juice was then pumped out of the cold tanks and the temperature allowed to rise to 8° to 10° C whereafter it was inoculated with selected yeast strains. Fermentation took place in stainless steel tanks at a controlled temperature of 13°C. After about 18 days the wine, now fermented dry, was protein- and cold-stabilised before bottling.



### Du Toitskloof Wines

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