

Du Toitskloof Vin Doux Red Sparkling NV

A wine for everyday enjoyment. Good with spicy foods, desserts and fruit salad.

variety : Pinotage | Red blend driven by Pinotage

winery : Du Toitskloof Wines

winemaker : Shawn Thomson, Chris Geldenhuys & Willie Stofberg

wine of origin : Western Cape

analysis : alc : 8.4 % vol rs : 75.0 g/l pH : 3.35 ta : 6.8 g/l so2 : 125 mg/l fso2 : 38 mg/l

type : Sparkling **style** : Sweet **body** : Full **taste** : Fruity

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

in the vineyard : The grapes were sourced from within 5 km of the cellar. The vine, grafted onto Richter 99 rootstock, grows in alluvial soils. Based on soil moisture levels, as measured by neutron hydrometers in the vineyards, controlled irrigation was applied. This practice ensures small berries with an excellent skin to fruit ratio providing an intense colour and flavour spectrum.

about the harvest: The grapes were sourced from both trellised vineyards and bush vines, and picked at 23° Balling. Early morning picking ensured the grapes reached the cellar fresh and cold.

in the cellar : After crushing and de-stemming the grapes were cold soaked at 12° - 15°C for 48 hours to extract maximum flavour and colour. Fermentation was started on the skins by inoculating a selected yeast strain. Fermentation lasted 7 days, during which wine was pumped over the skins every 4 hours for 30 minutes. During alcoholic fermentation the wine was stopped at the right residual sugar then the wine was racked, fined, filtered, carbonated and bottled.



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