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Du Toitskloof Pinotage 2012

Dark ruby in colour, this wine holds aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouth-full of black cherries.

Delicious with light meat dishes, venison, steak and pasta. This truly South African wine is a great companion for a traditional South African "braai".



variety : Pinotage | 100% Pinotage
winery : Du Toitskloof Wines
winemaker : Shawn Thomson & Chris Geldenhuys
wine of origin : Western Cape
analysis : **alc :** 14.42 % vol **rs :** 4.6 g/l **pH :** 3.41 **ta :** 5.8 g/l **so2 :** 86 mg/l **fso2 :** 40 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2014 Michelangelo Awards - Gold

ageing : Enjoy now or drink within three years after bottling.

in the vineyard : All the grapes for this wine came from within 5 km of the Du Toitskloof Cellar. The vines, grafted on Richter 99 and 110 rootstocks are grown in alluvial soils. Based on soil moisture levels, as measured by neutron hydrometers in the vineyards, controlled irrigation is applied. This practice ensures small berries with an excellent skin to fruit ratio, providing an intense colour and flavour spectrum.

about the harvest: Grapes were picked when they reached optimum physiological ripeness.The grapes were sourced from trellised vineyards and bush vines, and picked fully ripe at 25° - 26°C Balling.

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. After alcoholic fermentation the wine underwent malolactic fermentation, after which it was matured for eight months using a mixture of barrels and staves.

Du Toitskloof Wines

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