

Du Toitskloof Chardonnay 2014

This fruit-driven Chardonnay comes alive with citrus and lime flavours on the nose. Dried peaches, vanilla and subtle wood flavours carries through to the palate of this well balanced wine.

Enjoy chilled on its own or with a selection of salads, seafood paella, fish, mild curry and chicken.

variety : Chardonnay | 100% Chardonnay

winery : Du Toitskloof Wines

winemaker : Shawn Thomson, Chris Geldenhuys & Willie Stofberg

wine of origin : Western Cape

analysis : alc : 14.32 % vol rs : 4.8 g/l pH : 3.40 ta : 6.1 g/l so2 : 127 mg/l fso2 : 47 mg/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

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

in the vineyard : The grapes were harvested on selected member farms, predominantly from cool mountain slopes. The vines, all between 10 and 15 years old at the time of harvesting, grow in a combination of alluvial, sandy and clayey soils allowing for moderate water retention. Grafted mostly onto Richter 99 rootstock, the vines received supplementary irrigation based on hydrometer readings. Leaf canopies were actively managed to ensure bunches were kept in the shade, away from direct sunlight.

about the harvest: To ensure the grapes reached the cellar in the coolest possible state, the grapes were mechanically harvested at night at 23° to 24° Balling and transported enveloped in layers of dry ice to reduce contact with oxygen.

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. The free-run juice was then extracted, settled and inoculated with selected yeast strains. 50% of the juice was fermented in French oak barrels and the rest in stainless steel tanks. After fermentation, the wine was aged for four months in wood before bottling.



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