

## Du Toitskloof Dimension 2012

The wine holds a lively pomegranate hue and aromas of prunes, dark berries, chocolate and cassis on the nose. The wine is full-bodied and the palate is firm and graceful with a long, smooth finish and well integrated tannins from spending 25 months in French oak barriques.

Enjoy this velvety smooth wine with fillet steak, springbok Carpaccio, oxtail, lamb curry and bredies.

**variety :** Cabernet Sauvignon | 35% Cabernet Sauvignon, 32% Merlot, 30% Shiraz, 3% Petit Verdot

**winery :** Du Toitskloof Wines

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

**wine of origin :** Western Cape

**analysis :** alc : 14.00 % vol rs : 4.7 g/l pH : 3.29 ta : 5.95 g/l so2 : 115 mg/l fso2 : 48 mg/l

**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2015 Michelangelo Wine Awards - Gold Medal

### in the vineyard :

All the grapes for this blend came from within 5 km of the Du Toitskloof cellar. The vines, grafted onto Richter 99 and 101-14 rootstocks, grow in slightly rocky, sandy 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. Leaf canopies were carefully managed to ensure the berries received adequate sunlight.

### about the harvest:

Only the finest hand-picked grapes were selected for this memorable wine. The grapes were picked when they reached optimum physiological ripeness at 25° to 26° Balling.

### in the cellar :

The grapes of all four main cultivars were vinified in more or less the same way. They were crushed at 25° to 26° Balling and pumped to rotor tanks for 3 days of cold soaking at 10°C to 15°C. This practice allows maximum extraction of colour and flavour. Selected yeast strains were added and fermentation allowed to take place at a controlled temperature of 24° C while the rotor tanks were turned every four to six hours to increase extraction. After the primary fermentation lasting six to seven days, the wine was racked and the skins pressed. Some of the pressed wine was blended back to provide additional depth. After malolactic fermentation the wine was aged for 25 months in French oak barrels from different cooperages before the final blending.



## Du Toitskloof Wines

Breedekloof

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