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Du Toitskloof Merlot 2014

Ripe mulberry and mint flavours mingle pleasantly with light smokiness from the oak. The palate is characterized by firm, ripe tannins with a hint of chocolate on the aftertaste.

Serve with pasta, roast beef, steak or smoked fish.



variety : Merlot | 100% Merlot
winery : Du Toitskloof Wines
winemaker : Shawn Thomson & Chris Geldenhuys
wine of origin : Western Cape
analysis : **alc :** 14.4 % vol **rs :** 4.6 g/l **pH :** 3.39 **ta :** 5.9 g/l **so2 :** 93 mg/l **fso2 :** 47 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2015 Michelangelo Wine Awards - Gold Medal

ageing : Enjoy now or drink within three years of bottling

in the vineyard : All the grapes for this wine came from within 5 km of the Du Toitskloof cellar. The vines, grafted onto Richter 99 and 110 rootstocks, grow in alluvial soils. Based on soil moisture levels, as measured by neutron hydrometers in the vineyards, controlled irrigation was applied, thereby also ensuring 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. Some 90% of the grapes came from trellised vineyards and the remaining 10% from bush vines.

about the harvest: The grapes were picked when they had reached optimum physiological ripeness.

in the cellar : At the cellar the whole bunches were sorted on a sorting table to ensure only the best berries were used. Unlike in the case of other red cultivars, the bunches were not de-stemmed, but were allowed to ferment whole in a process known as carbonic maceration. The juice was fermented for seven to eight days on the skins at a temperature of between 24° and 25°C. The wine underwent malolactic fermentation and was aged in French oak for 10 months before bottling.

Du Toitskloof Wines

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