

Du Toitskloof Shiraz 2011

This particular Shiraz reflects the area's unique terroir. Complex range of eucalyptus, spice, peppercorn and granadilla flavours is supported by subtle smoky undertones from eight months maturation in French oak. A well-balanced wine with supple tannins and smooth finish.

Enjoy with Springbok fillet, Kudu steak and rich oxtail stew.

variety : Shiraz | 100% Shiraz

winery : Du Toitskloof Wines

winemaker : Chris Geldenhuys & Willie Stofberg

wine of origin : Western Cape

analysis : alc : 14.3 % vol rs : 4.6 g/l pH : 3.34 ta : 5.9 g/l va : 0.45 g/l so2 : 110 mg/l fso2 : 46 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

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

Veritas Wine Awards 2013 - Bronze

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 on Richter 99 and 110 rootstocks, are grown in sandy, rocky 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. Grapes were selected from both trellised and bush vine vineyards, and were picked when they reached optimum physiological ripeness.

about the harvest: The Shiraz is made from bush- and trellised vines that are blended together to produce wonderful smoky, spicy and mint flavours. The grapes were harvested at 25° Balling.

in the cellar : After crushing and destemming the mash was pumped into rotor tanks. The winemakers gave three days of cold soaking to extract maximum flavour and colour from the skins. Fermentation was started by inoculating a selected yeast strain. During fermentation, which occurred at 24 - 25°C, the rotor tanks were turned every six hours to ensure maximum extraction from the skins. After the initial fermentation, the wine underwent malolactic fermentation, and was then aged for ten months, some in barrels and some in stainless steel tanks with staves.



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