

Du Toitskloof Sauvignon Blanc

Complex range of flavours with gooseberry, pear, litchi and guava aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

Enjoy chilled on its own or ideal companion to seafood, salads or light summer dishes

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Du Toitskloof Wines

winemaker : Shawn Thomson, Chris Geldenhuys, Willie Stofberg

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 6.3 g/l pH : 3.27 ta : 6.4 g/l so2 : 140 mg/l fso2 : 46 mg/l

type : White **style** : Off Dry **body** : Full **taste** : Fruity

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

in the vineyard : The terroir of Du Toitskloof's Sauvignon Blanc is shaped by its dramatic mountain setting in the Bredekloof Valley. Vineyards lie at the foot of the Du Toitskloof mountains, where cool air descends into the valley, moderating temperatures and preserving acidity in the grapes. Our vineyards benefits from a mixture of well-drained alluvial and sandy soils, which encourage deep root growth, and contribute to the wine's vibrant flavour spectrum.

Warm days promote ripe tropical fruit flavours, while cool nights enhance freshness and aromatic intensity. This balance results in a Sauvignon Blanc that is crisp, expressive, and reflective of it's unique mountain influenced terroir. Vines receive supplementary irrigation, based on hydrometer readings & the knowledge of our viticulturist Leon Dippenaar. Strict vineyard selection applies.

about the harvest: Selected grapes are picked between 18.5 and 22.5 balling, and transported to the cellar in layers of dry ice to reduce contact with oxygen.

in the cellar : Free-run juice is cooled and kept at minus 4°C for three weeks before yeast inoculation and fermentation in stainless steel tanks. Shawn's notes highlight a wine crafted in a fresh, fruit-driven style with expressive aromatics. The nose reveals vibrant aromas of passion fruit, guava and citrus, complemented by subtle herbaceous undertones. On the palate the wine is crisp and lively, with zesty acidity that enhances flavours of lime, green apple and tropical fruit. Careful temperature controlled fermentation preserves the natural freshness and varietal character of the grapes. The finish is clean, refreshing and well balanced, making it an ideal companion to seafood, salads or light summer dishes. This Sauvignon Blanc reflects both precision in the cellar and a commitment to showcasing bright, approachable flavours. Wine undergoes protein- and cold stabilisation before bottling.



Du Toitskloof Wines

Bredekloof

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