

Du Toitskloof Selected Vineyards Cabernet Sauvignon

This full-bodied red wine holds aromas of blackcurrant, cassis and spices from ten months in wood. Sweetish and richly textured on the palate with good supple, dry tannins, ending in a long-lasting, savoury finish.

Serve this superb wine with robust meat dishes such as roasts. Also excellent with duck and matured cheese. Perfect companion for an excellent quality steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Du Toitskloof Wines

winemaker : Shawn Thomson

wine of origin : Western Cape

analysis : alc : 14.38 % vol rs : 4.9 g/l pH : 3.38 ta : 5.9 g/l so2 : 110 mg/l fso2 : 42 mg/l

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

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

ageing :

Drink within four years after bottling.

Du Toitskloof Wines has exclusive access to a vast number of vineyards varying in grape variety as well as soil profile, aspect and micro-climates. These are farmed by our 22 farmer-members, in conjunction with an expert team of viticulturists as well as input from the winemakers responsible for the bottled product.

For the Du Toitskloof Selected Vineyard Series, special parcels of vineyards displaying individual characteristics of excellence and bearing a site-specific character have been selected from which to produce a range of terroir-driven wines of unique terroir expression. During the growing season these vineyards are managed under the guidance of viticulture experts overseeing diligent pruning, suckering and canopy control schedules.

At harvest time, the fruit is vinified in small, individual parcels in a specially built, state-of-the-art harvest-cellar and wine-making facility, ensuring the resulting wines reflect the natural features of their vineyards of origin. Wines requiring wood maturation are aged in French oak barrels selected by the cellar master to assist in complementing the structure and flavour profile of each wine.

The Selected Vineyard Series represents the pinnacle of the diverse range of quality wines offered by Du Toitskloof.

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 rootstock, are grown in two types of soil. The weathered scale group delivers full bodied wines whilst the sandy loam soils with the underlying "bolder bed" (approximately 40m deep), produces fruity wines. Based on soil moisture level, 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. Leaf canopies were carefully managed to ensure the berries receive adequate sunlight. The grapes were picked when they reached optimum physiological ripeness.

about the harvest:

The grapes were picked when they reached optimum physiological ripeness at 25° -



26° Balling.

in the cellar :

The grapes were crushed and de-stemmed, then pumped to rotor tanks where it was left on the skins for two days at temperatures between 10° - 15° C to allow 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 eight days, the wine was racked and the skins pressed, followed by malolactic fermentation. The wine was aged for ten months in French oak before bottling.

Chief winemaker: Shawn Thomson

Winemakers: Chris Geldenhuys, Willie Stofberg

Du Toitskloof Wines

Breedekloof

023 349 1601

www.dtkwines.com