

in the cellar :

The grapes were crushed at 26° Balling and pumped to rotor tanks where it was left on the skins for three days at temperatures of between 10°C and 15°C to achieve 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 of 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 nine to ten months in French oak before bottling.

Chief winemaker: Shawn Thomson

Winemakers: Chris Geldenhuys, Willie Stofberg

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