

Du Toitskloof Shiraz

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 : Shawn Thomson

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 **wooded**

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

2026 Decanter Awards - Bronze

2023 Investec Trophy Wine Show - Silver

2020 Decanter Award - Bronze

ageing :

Enjoy now or drink within 3 years of 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 onto 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 picked when they reached optimum physiological ripeness.

about the harvest:

The Shiraz is made from grapes harvested from both bush- and trellised vines and is 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.

Chief winemaker: Shawn Thomson

Winemakers: Chris Geldenhuys, Willie Stofberg

Du Toitskloof Wines

Breedekloof

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