

## Du Toitskloof Pinotage 2016

Dark ruby in colour, this wine offers aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouth-feel of black cherries

Delicious with light meat dishes, venison, steak and pasta. This truly South African wine is a great companion to a traditional South African "braai".

**variety :** Pinotage | 100% Pinotage

**winery :** DTK Wines

**winemaker :** Shawn Thomson & Chris Geldenhuys, Willie Stofberg

**wine of origin :**

**analysis :** alc : 14.42 % vol   rs : 4.6 g/l   pH : 3.41   ta : 5.8 g/l   so2 : 86 mg/l   fso2 : 40 mg/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity

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

**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 alluvial soils. Based on soil moisture levels, as measured by neutron hydrometers in the vineyards, controlled irrigation was applied. This practice ensured 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 grapes were sourced from trellised vineyards and bush vines, and picked fully ripe at 25° to 26°C Balling.

**in the cellar :** After crushing and destemming, the grapes were cold-soaked at 12° to 15° C for 48 hours to extract maximum flavour and colour. Fermentation was started on the skins by inoculating the juice with a selected yeast strain. Fermentation lasted seven days during which the juice was pumped over the skins for 30 minutes every four hours. After the initial fermentation the wine underwent malolactic fermentation. It was matured for eight months using a mixture of barrels and staves.



**DTK Wines**

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