

Du Toitskloof Old Vine Sauvignon Blanc

Block no.20 (aka 'Oupa') delivers spectacular grapes with fresh aromas of citrus, herbs and Cape gooseberries. Tropical fruity notes such as kiwi and guava are well balanced with subtle wood nuances that continue to blend in with the wine's intense complexity from spending 100 days on the lees. The ideal levels of acidity ensure that the wine delivers a cacophony of flavours.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Du Toitskloof Wines

winemaker : .

wine of origin : Breedekloof

analysis : alc : 13.13 % vol rs : 4.7 g/l pH : 3.34 ta : 6 g/l

type : White **style** : Dry

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

2023 Prescient Sauvignon Blanc Report - 94 Points

2023 IWSC - Bronze

2023 Gilbert & Gaillard - 93 Points

2023 Decanter Awards - Silver

in the vineyard : The vines from single vineyard Block no.20 Sauvignon Blanc (2.8 ha) are grown in a combination of slighty rocky, sandy and clay soil with an average ability to retain moisture. Neutron hydrometers measure the moisture levels and according to their readings, controlled irrigation is applied. The vines are stressed as needed to control the size of the berries and the vigorousness of the canopy. Active management of the leaf canopies protect the bunches from direct sunlight, allowing the winemaker to receive the best possible full- flavoured grapes.

about the harvest: Grapes are hand-picked at optimum ripeness between 22.5– 3.5° Balling, depending on the temperature and soil conditions of the specific season.

in the cellar : Once the grapes have been picked, they are transported to the cellar in layers of dry ice to protect the juice from contact with oxygen. After crushing and destemming the juice is kept on the skins for 24 hours to allow maximum flavour extraction. Free-run juice is then kept at minus 4 degrees Celsius to freeze-out excess water and boost flavours. Fermentation occurs in a combination of new French-oak barrels and stainless tanks. 100 Days of maturation on the fermentation lees in barrel lead to further flavour development. Wine undergoes protein- and cold stabilization before bottling.



Du Toitskloof Wines

Breedekloof

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