

Du Toitskloof Granite Pinotage

Ox-blood, iron-rich aromatics, laced with black pepper spice, sumac. From the shale and granite corridors of the Swartland, dryland bush vine Pinotage curls in with raspberries, red cherries; shadowed by dark, rich blackcurrants, plums. Buoyant, juicy fruit is held aloft in savoury oak-spice, ribboned through with slender, easy tannins. Slices of Seville orange, sea-salt flakes radiate towards the edges, refreshing and tangy. Those pliable tannins continue to melt and fold along a long line of spice, deepening into a kiss of raspberry compôte on the poised, elegant finish.

Scrape more coals under the venison potjie and say cheers to the country's most sociable red. Pinotage seeks out the local food first - salty biltong, the patriotic trio pap, wors and sheba, gently curried lamb sosaties or robust farm house bean soup. It also shouts Vrystaat! at pens and pootjies, a delicacy favoured by afval aficionados.

variety : Pinotage | 100% Pinotage

winery : Du Toitskloof Wines

winemaker : Tiaan Loubser

wine of origin : Malmesbury

analysis : alc : 14.19 % vol rs : 4.3 g/l pH : 3.54 ta : 5.4 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

2024 Michelangelo Awards - Double Gold

We South Africans are a sociable lot with Pinotage as the guest of honour at backyard braais, camping trips, friendly get-togethers, pool parties and watch-parties when the game is on.

in the vineyard : Vines are grown in predominantly weathered shale and granite soils. The Pinotage bush vines thrive in their hot and dry Swartland climate, which is ideal for viticulture; lowering the risk of fungal diseases, and water scarcity leads to smaller, concentrated berries. Soils also offer excellent drainage while retaining enough water for irrigation-free farming.

about the harvest: Grapes are picked when reaching optimum physiological ripeness at 25 - 26° Balling.

in the cellar : After crushing and de-stemming, the mash is pumped over to rotor tanks and left on the skins to cold soak for three days at 8°C to 12°C to extract maximum flavour and colour. Fermentation follows with rotor tanks turned every 4-6 hours. During fermentation pump-overs are done twice a day with controlled oxygen ensuring an even fermentation, which enhances aromatics, and promotes yeast health. After primary fermentation that lasts for 6-8 days, the wine is racked and skins pressed. Once the malolactic fermentation has completed successfully the wine is racked from the lees and the final blend is assembled. The wine is then filtered and transferred to 100% new French oak barrels and matured for 18 months.

Du Toitskloof Wines

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