

Du Toitskloof Cabernet Sauvignon

The full-bodied Du Toitskloof Cabernet Sauvignon 2021 holds aromas of blackcurrant, cassis and spices. Sweetish and richly textured on the palate with flavours of blackcurrant and sour cherry and supple, dry tannins. This red wine has a long-lasting, complex and savoury finish.

Serve this superb wine with robust meat dishes such as roasts. Also excellent with duck and matured cheese. Perfect companion for an excellent quality ribeye steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Du Toitskloof Wines

winemaker : Shawn Thomson and Chris Geldenhuys

wine of origin : Breedekloof

analysis: alc : 14.5 % vol rs : . g/l pH : .

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

2024 Michelangelo Awards - Platinum

2023 Gilibert & Gaillard - Gold

in the vineyard : All the grapes for this wine came from within 5 km of the Du Toitskloof Cellar. The vines, grafted on Richter 99 rootstock, are grown in two types of soil. The weathered scale group delivers full bodied wines whilst the sandy loam soils with the underlying "bolder bed" (approximately 40m deep), produces fruity wines. Based on soil moisture level, 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. Leaf canopies were carefully managed to ensure the berries receive adequate sunlight. The grapes were picked when they reached optimum physiological ripeness.

about the harvest: The grapes were picked when they reached optimum physiological ripeness at 25° - 26° Balling.

in the cellar : The grapes were crushed and de-stemmed, then pumped to rotor tanks where it was left on the skins for two days at temperatures between 10° - 15° C to allow 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 lasting six to eight days, the wine was racked and the skins pressed, followed by malolactic fermentation. The wine was aged for ten months in French oak before bottling.



Du Toitskloof Wines

Breedekloof

023 349 1601

www.dtkwines.com