

## Du Toitskloof Viognier

The glass opens with a seductive bouquet of sun-ripened apricot, succulent peach, and delicate honeysuckle. On the palate, it is full-bodied and luxurious, balanced effortlessly by the refreshing acidity characteristic of our mild climate. Ending with a crisp, elegant finish, it is a wine designed for lingering at the table, celebrating life's beauty, and sharing memories with every pour.

Set the stage for an unforgettable dinner with a succulent honey-glazed pork loin, served alongside caramelized roasted butternut squash. The natural sweetness of the glaze and squash draws out the Viognier's delicate honeyed and floral aromas, while its subtle oak provides the perfect structure to meet the richness of the dish. It the sweet and savory harmony that lingers through every shared story and slow-poured glass.

**variety** : Viognier | 100% Viognier

**winery** : Du Toitskloof Wines

**winemaker** : Shawn Thomson

**wine of origin** : Breedekloof

**analysis** : alc : 14.5 % vol   rs : 4.1 g/l   pH : 3.32   ta : 5.8 g/l

**type** : White   **style** : Dry   **body** : Full   **taste** : Fragrant   **wooded**

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

You value the subtle details of the landscape, finding beauty in the quiet shift of a golden afternoon. As scents of honeysuckle fill the air, the conversation flows toward new horizons and shared discoveries. This vibrant wine perfectly carries those expressive stories that linger long after the bottle is finished.

Savor the warmth of shared laughter and the effortless flow of soulful connection. As the golden notes of this Viognier fill the glass, let the world slow down, allowing the simple joy of togetherness and the beauty of the present to become your celebration.

**in the vineyard** : Rooted in the alluvial, loam-rich soils of the Breedekloof Valley, this single-block vineyard thrives under a moderate Mediterranean sun. Precision is key; neutron hydrometers guide controlled irrigation, while meticulous canopy management ensures every bunch is bathed in direct light. This careful harmony of technology and nature produces concentrated grapes, capturing the intense fruit flavors synonymous with our unique landscape.

**about the harvest**: Hand-picked at peak maturity.

**in the cellar** : Viognier underwent a sophisticated transformation in new 300L barrels. To build its signature complexity, the wine was matured for six months on the fine lees, enhanced by bi-weekly battonage. This dedicated stirring technique coaxes out a rich, textural mouthfeel and structural depth, perfectly marrying the influence of fine oak with the vibrant essence of the fruit.



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Breedekloof

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