



# DuToitskloof

RAWSONVILLE wines

## CHENIN BLANC

### IN THE VINEYARD

The grapes were all harvested from farms within a 5 km radius of the cellar. The vines, which grow in deep alluvial soils, are all five to ten years old. Mostly grafted onto Richter 99 rootstock the vines received supplementary irrigation based on hydrometer readings. Canopies were actively managed to ensure berries are kept in the shade, away from direct sunlight. To ensure they reached the cellar in the coolest possible condition, the grapes were mechanically harvested at night at 19° to 21° Balling and transported to the cellar enveloped in layers of dry ice to reduce oxygen contact. A mixture of greener and riper pickings results in a wine loaded with different flavours.

### IN THE CELLAR

After crushing the mash was pumped to an enclosed press where it was kept on the skins for 24 hours to allow optimal flavour extraction. Only the free-run juice was then extracted and allowed to settle under reductive conditions. It was then cooled to -4° C and kept at that temperature for two to three weeks until all excess water in the juice had been frozen, a practice which increases the flavour concentration and the sugar level. The juice was then pumped out of the cold tanks and the temperature allowed to rise to 8° to 10° C whereafter it was inoculated with selected yeast strains. Fermentation took place in stainless steel tanks at a controlled temperature of 13° C. After about 18 days the wine, now fermented dry, was protein- and cold-stabilised before bottling.

### TASTING NOTES

This fruity style Chenin Blanc erupts with flavours of apple, pear and pineapple and tropical fruit on the nose. The wine is medium-bodied with good balance between fruit, acidity and residual sugar ending with a crisp, pleasing taste on the palate.

### FOOD SUGGESTIONS

Enjoy chilled on its own or served with seafood, chicken, pasta and salads.

### AGEING POTENTIAL

Enjoy now or drink within one year of bottling.

### BLEND INFORMATION

100% Chenin blanc

### TECHNICAL ANALYSIS

Alcohol:	12.75%
pH:	3.16
Residual sugar:	6.4g/l
Total acid:	6.7g/l
Total SO <sub>2</sub> :	145mg/l
Free SO <sub>2</sub> :	45mg/l

### CHARACTERISTICS

Type:	White, off-dry
Taste:	Fruity
Pack size:	750 ml
Pack type:	Bottle
Closure:	Screw

### PRODUCT DESCRIPTION

Chief winemaker:	Shawn Thomson
Winemakers:	Chris Geldenhuys Willie Stofberg
Variety:	Chenin blanc
Wine of origin:	Western Cape



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