

SHIRAZ

IN THE VINEYARD

All the grapes for this wine came from within 5 km of the Du Toitskloof cellar. The vines, grafted onto Richter 99 and 110 rootstocks, are grown in sandy, rocky soils. Based on soil moisture levels, 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. Grapes were picked when they reached optimum physiological ripeness.

ABOUT THE HARVEST

The Shiraz is made from grapes harvested from both bush- and trellised vines and is blended together to produce wonderful smoky, spicy and mint flavours. The grapes were harvested at 25° Balling.

IN THE CELLAR

After crushing and destemming the mash was pumped into rotor tanks. The winemakers gave three days of cold soaking to extract maximum flavour and colour from the skins. Fermentation was started by inoculating a selected yeast strain. During fermentation, which occurred at 24-25°C, the rotor tanks were turned every six hours to ensure maximum extraction from the skins. After the initial fermentation, the wine underwent malolactic fermentation, and was then aged for ten months, some in barrels and some in stainless steel tanks with staves.

TASTING NOTES

This particular Shiraz reflects the area's unique terroir. Complex range of eucalyptus, spice, peppercorn and granadilla flavours is supported by subtle smoky undertones from eight months maturation in French oak. A well-balanced wine with supple tannins and smooth finish.

FOOD SUGGESTIONS

Enjoy with Springbok fillet, Kudu steak and rich oxtail stew.

AGEING POTENTIAL

Enjoy now or drink within 3 years of bottling.

BLEND INFORMATION

100% Shiraz

TECHNICAL ANALYSIS

Alcohol: 14.3% pH: 3.34 Residual sugar: 4.6g/l Total acid: 5.9g/l Volatile acidity: 0.45g/ITotal SO₃: 110mg/I Free SO_a: 46ma/l

CHARACTERISTICS

Dry red, wooded Type: Body: Medium Taste: Spicy Pack size: 750 ml Bottle Pack type: Closure: Screw

PRODUCT DESCRIPTION

Chief winemaker: Shawn Thomson Winemakers: Chris Geldenhuys Willie Stofberg Variety: Shiraz

Western Cape Wine of origin:

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RAWSONVILLE WINES