



DuToitskloof

RAWSONVILLE wines

HANEPOOT JEREPIGO

IN THE VINEYARD

The Muscat d’Alexandrie vineyards providing the grapes for this award-winning Hanepoot Jerepigo contain only bush vines. This cultivar prefers rich alluvial soils known for their high water-retention capabilities. The vineyards yielded six to eight tons per hectare.

ABOUT THE HARVEST

The Hanepoot grapes were harvested when very ripe (32° Balling) and some berries had already turned raisiny. These imparted a wonderful honey flavour to the wine.

IN THE CELLAR

The grapes were crushed and destemmed, then pumped to rotor tanks and cooled to 10° to 12° C to extend skin contact for as long as possible. The tanks were rotated as frequently as possible to extract more sugar and botrytis character from the berries. The sugar level was tested three times per day to ensure the grapes did not ferment more than 1° Balling. Fermentation was stopped by adding wine spirits to the juice. It was then stabilised and filtered before bottling.

TASTING NOTES

Shimmering, brassy gold with lime-green specks. Concentrated mass of crystallised and citrus fruit, intriguing botrytis hints, turning to chocolate orange liqueur on a silky palate. Exceptionally long, fruity aftertaste.

FOOD SUGGESTIONS

Ideal with all desserts especially ice cream, baked puddings or as an after-dinner drink.



AGEING POTENTIAL

Enjoy now or drink within 50 years of bottling

BLEND INFORMATION

100% Muscat d’Alexandrie

TECHNICAL ANALYSIS

Alcohol: 15.6%
pH: 3.42
Residual sugar: 210g/l
Total acid: 4.8g/l
Total SO₂: 128mg/l

CHARACTERISTICS

Type: Fortified
Taste: Fruity
Pack size: 500 ml
Pack type: Bottle
Closure: Cork

PRODUCT DESCRIPTION

Chief winemaker: Shawn Thomson
Winemakers: Chris Geldenhuys
Willie Stofberg
Variety: Muscat d’Alexandrie
Wine of origin: Western Cape

