



DU TOITSKLOOF

Nebbiolo



our table.

OUR WINE.

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our conversation.

Everyone sits at the kitchen table catching up on the going-ons when the foreign friend - the slightly mysterious one who talks in big gestures - shouts Mamma Mia at just the right moment.

our cuisine.

Bring out the biggest plates for a cross-over of heritage flavours. Deep, savoury ragu spooned over creamy pap with lashings of Parmesan cheese, frikkadelle baked in a robust pomodoro; saucy shredded venison on pappardelle. Big wine, big bowls of lasagne, big braais.

our celebration.

Say 'cheers', 'cin-cin' or 'gesondheid' to old traditions and new experiences. Whether we grew up here or crossed an ocean to call South Africa home, we share the Italian spirit for friendship and family ties as the ultimate reason to celebrate.

ORIGIN.

Breedekloof.

TERROIR.

Vines are grown in sandy loam and weathered scale type soil. Controlled irrigation is applied as moisture levels are measured by neutron hydrometers. Leaf canopies are carefully managed to ensure the berries receive adequate sunlight.

OUR WINEMAKER'S NOTES.

Grapes are picked when reaching optimum physiological ripeness at 26° Balling. After crushing and de-stemming, the mash is pumped over to rotor tanks and left on the skins for three days at between 10°C to 15°C. Fermentation follows with rotor tanks turned every 4-6 hours. After primary fermentation that lasts for 6-7 days, the wine is racked, skins pressed and malolactic fermentation takes place. The wine is then matured for 16 months in 70% French oak and 30% Hungarian oak before bottling.

TASTING NOTES.



This deep coloured, full-flavoured wine shows aromas of dark cherry and aniseed whilst erupting with the seductively scented bouquet of violets and roses. Subtle nuances of new leather and oaky undertones that finish with sweet ripe tannins.

LEGACY.

Nebbiolo is an Italian variety derived from the word Nebbia, meaning mist. It was with great intention that our winemaker returned from Northern Italy with the vision to make Nebbiolo at Du Toitskloof Wines. Grapes were sourced from along the river which is well known for achieving dense and thick early morning fog in the winter months. Since making the Italian variety in 2004, Du Toitskloof remain one of only a few select wineries in South Africa to produce this wine.

CHARACTERISTICS.

Dry red with a full body at 14% Alc. Enjoy now or drink within 4 years of bottling. 100% Nebbiolo packaged in a 750ml bottle with cork enclosure.

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