

DU TOITSKLOOF

CHENIN BLANC







our table. OUR WINE.

DUTOITSKLOOF.CO.ZA

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our conversation.

Let's get together for a casual kuier as uncomplicated as the Chenin in the glass. Keep the talk easy going and let the abundant fruitiness of the wine find you without the soul searching.

our cuisine.

joys of geelbek sizzling over the coals, needing nothing more than a lemony butter sauce. Keep it up the family recipe for sticky Christmas gammon and find comfort in macaroni and cheese.

our celebration.

supper or weekend lunch on the stoep, stretching into sunset. Keep up family ties, rekindle old friendships and make new ones at the table.

ORIGIN.

TERROIR.

old and receive supplementary irrigation based on hydrometer readings. Leaf canopies are actively managed to ensure bunches are kept in the shade, away from direct sunlight.

OUR WINEMAKER'S NOTES.

Harvesting takes place at night when sugar levels are between 18° to ice to reduce contact with oxygen. After crushing and de-stemming, the juice is kept on the skins for 24 hours. Free-run juice is then cooled to -4°C and kept for three weeks followed by fermentation in stainless steel tanks for three weeks. Wine undergoes protein- and cold stabilization before bottling.

TASTING NOTES.

CHARACTERISTICS.