



Du Toitskloof Pinotage 2006

main variety Pinotage

vintage 2006

analysis alc: 13.91 | ph: 3.62 | rs: 3.2 | ta: 5.7 | ts02: 86 | fs02: 39

type Red

producer DTK Wines

style Dry

winemaker Philip Jordaan &

wine of origin Western Cape

tasting notes

Dark ruby in colour this wine holds aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouth-full of black cherries.

ageing potential

Drink now; try again in five years.

blend information

100% Pinotage

food suggestions

Delicious with light meat dishes, venison other red meats and pasta.

in the vineyard

All the grapes for this blend came from within 5 km of the Du Toitskloof cellar. The vines, grafted on to Richter 99, 110 and 114 rootstock and grown in alluvial soils to achieve more fruity vines. Based on soil moisture levels as measured by neutron hydrometers in the vineyards, controlled irrigation is applied, thereby also ensuring small berries with an excellent skin to fruit ratio providing an intense colour and flavour spectrum. Grapes are from both trellised and bush vine vineyards and were picked when they reached optimum physiological ripeness.

about the harvest

The grapes were sourced from trellised vineyards and bush vines, and picked fully ripe at 24° - 25° Balling.

in the cellar

The grapes were cold soaked at 12° - 15° C for 48 hours to extract maximum flavour and create softer tannins. The juice was then left on the lees, inoculated with yeast strains and fermented dry over a period of seven to eight days in rotor tanks which were rotated three times a day to extract maximum colour from the skins. After fermentation the wine underwent malolactic fermentation where it was matured for eight months using French oak staves. After cold stabilisation the wine was filtered twice before bottling.