



**DU TOITSKLOOF**

*Nebbiolo*



## our table.

### OUR WINE.

DUTOITSKLOOF.CO.ZA

+27 (0)23 349 1601

info@dutoitskloof.co.za

P.O. Box 55, Rawsonville, 6845, South Africa

## 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.

### 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.

### TECHNICAL DATA.

Wine of origin: Western Cape  
Type of wine: Dry, Red, Still wine  
Grape variety: 100% Nebbiolo

Du Toitskloof Wines   
Du Toitskloof   
dutoitskloofwines 

PRODUCT DESCRIPTION		CURRENT VINTAGE	ALCOHOL %	RESIDUAL SUGAR (g/l)	TARTARIC ACID (g/l)	pH
Du Toitskloof Nebbiolo		2020	14	3,9	5,7	3,4
BOTTLE BARCODE	BOTTLE SIZE	BOTTLE DIMENSIONS (Height x Diameter)		BOTTLE WEIGHT	CASE WEIGHT	
6007676002394	750ml	300mm x 80mm		550g	6,8kg	
CASE BARCODE	CASE QTY	CASE DIMENSIONS (Height x Length x Width)		CASES PER LAYER	LAYERS PER PALLET	
16007676002391	6	308mm x 250mm x 167mm		30	4	