

LAND'S END

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Cape South Coast Shiraz 2018

ORIGIN:

CAPE SOUTH COAST

TERROIR

Cool-climate grapes are sourced along the Cape South Coast of the Western Cape. Combination of sandstone, quartz and broken shale lead to a unique terroir while the cool maritime climate with strong winds temper the vineyards to restrict skyward growth and allow for gradual ripening of the grapes. Wines have distinctive varietal characteristics with low yields delivering concentrated and complex flavours, elegance, structure and depth; reflecting the uniqueness of the region.

WINEMAKER'S NOTES

Grapes are harvested early morning at 24° Balling. Cold trucks transport the cool-climate grapes to Du Toitskloof Wines for vinification. After crushing and de-stemming the mash undergoes cold soaking for 3 days. During fermentation, the rotor tanks are turned every 6 hours to ensure maximum flavour and colour extraction from the skins. 100% Malolactic fermentation follow the alcoholic fermentation and wine is then aged for 20 months in French Oak barrels.

TASTING NOTES

Rich aromas of black cherry, sandalwood, truffle and black pepper with a hint of roast beetroot. A soft velvety palate with silky texture and fine tannins, plum and cherry fruit and a long savoury finish. Pair with roast leg of lamb, grilled vegetables or aged hard cheeses.

CHARACTERISTICS

Dry and spicy red with a medium body at 14% Alc. Enjoy now or drink within 4 years of bottling. 100% Syrah packaged in a 750ml screw cap bottle.

TECHNICAL ANALYSIS

Alc: 14%
R/S: 3.08
VA: 0.47
pH: 3.5
TA: 5.78
Free SO₂: 37
Total SO₂: 118



+27 (0)23 349 1601
info@dutoitskloof.co.za
P.O Box 55, Rawsonville, 6845, South Africa
www.dutoitskloof.co.za

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