HANEPOOT JEREPIGO
2011

DuToitskloof wines
RAWSONVILLE

IN THE VINEYARD
The Muscat d'Alexandrie vineyards providing the grapes for this award-winning Hanepoot Jerepigo contain only bush bines. This cultivar prefers rich alluvial soils known for their high water-retention capabilities. The vineyards yielded six to eight tons per hectare.

ABOUT THE HARVEST
The Hanepoot grapes were harvested when very ripe (32º Balling) and some berries had already turned raisiny. These imparted a wonderful honey flavour to the wine.

IN THE CELLAR
The grapes were crushed and destemmed, then pumped to rotor tanks and cooled to 10º to 12º C to extend skin contact for as long as possible. The tanks were rotated as frequently as possible to extract more sugar and botrytis character from the berries. The sugar level was tested three times per day to ensure the grapes did not ferment more than 1º Balling. Fermentation was stopped by adding brandy spirit to the juice. It was then stabilised and filtered before bottling.

TASTING NOTES
Shimmering, brassy gold with lime-green specks. Concentrated mass of crystallised and citrus fruit, intriguing botrytis hints, turning to chocolate orange liqueur on a silky palate. Exceptionally long, fruity aftertaste.

FOOD SUGGESTIONS
Ideal with all desserts especially ice cream, baked puddings or as an after-dinner drink.

AWARDS
Veritas 2011 – Bronze

AGEING POTENTIAL
Enjoy now or drink within 50 years of bottling

BLEND INFORMATION
100% Muscat d'Alexandrie

TECHNICAL ANALYSIS

Alcohol:	15,54 %/vol
pH:	3,49
Residual sugar:	243,6 g/l
Total acid:	4,8 g/l
Total SO_2:	129 mg/l

CHARACTERISTICS

Type:	Fortified
Taste:	Fruity
Pack size:	750 ml
Pack type:	Bottle
Closure:	Cork

PRODUCT DESCRIPTION

Chief winemaker:	Shawn Thomson
Winemaker:	Chris Geldenhuys
Variety:	Muscat d'Alexandrie
Release date:	11 July 2011
Wine of origin:	Western Cape

tel: +27 23 349 1601
fax: +27 23 349 1581
PO Box 55, Rawsonville, 6845, South Africa

www.dutoitskloof.co.za
info@dutoitskloof.co.za