



MONT DU TOIT 2015

VINTAGE CONDITIONS

The 2015 season was one of the driest and earliest in years promising exceptional wines. Due to the fact that we have sufficient irrigation water we could protect the vines from too much stress. Grape bunches had smaller berries leading to greater colour and flavour concentration and juice analyses showed low pH, good acidity and sugar levels; all markers for a terrific vintage.

THE HARVEST AND VINIFICATION

The Mont Du Toit is essentially a red blend compiled from a number of diverse components which each add a flavour facet to the wine. The grapes are predominantly from Cabernet sauvignon with Alicante Bouchet , Petit Verdot, Shiraz and Cabernet franc added to give complexity. At the cellar a manual sorting was done to remove any leaves or sub-standard bunches before the grapes were destemmed and crushed.

The grape mash was conveyed to a stainless-steel fermentation tank where there followed cold maceration where after it was inoculated with a selected yeast strain to start the alcoholic fermentation. During the fermentation on the skins the wines were pumped over gently at regular intervals to extract the desired colour and flavor.

Upon completion of the of the alcoholic fermentation the wine rested on the skins for up to three weeks before being removed and the skins pressed dry in a basket press. Thereafter the wine went through Malo-lactic fermentation in a tank and when this process was finished the wine was removed to French oak barrels for ageing.

The 2015 Mont Du Toit spent 18 months in barrels during which time it harmonized with the wood and stabilized its tannin structure. The wine was finally bottled in November 2016 and only 4238 bottles were produced.

THE WINE

The 2015 Mont Du Toit exhibits a dark garnet colour. Aromas of black cherry, almond and herbs mingle on the nose. The wine is round, juicy and rich which is so typical of ripe fruit. The balance between the ripeness and the dry tannins on the finish is admirable and shows great balance. Hints of cinnamon grace the finish.

This wine is now at a high point in its development. It has achieved a Gold medal at the Gilbert & Gaillard wine rating and is a standout wine from a great vintage.

The wine has an alcohol of 14.5%, acidity of 6.1 g/l, pH of 3.55 and residual sugar of 4.1 g/l.