



MONT DU TOIT CUVÉE DU MAS 2018

VINTAGE CONDITIONS

The 2018 harvesting season was challenging due to prolonged drought conditions. The crop was therefore generally smaller, but the grapes were very healthy. Berries were also much smaller in size than usual which led to greater fruit and flavour concentration.

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 used were Cabernet sauvignon, Cabernet franc, Alicante Bouchet and Shiraz which were fermented separately. 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 2017 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 2018 and only 6280 bottles were produced.

THE WINE

Brick-red with flashes of purple. Fresh dough and berry fruits on the nose. Blackcurrant aromas backed by solid oak vanilla. Savoury palate. A heady mix of ripe fruit, dry oak, just enough acidity and textured, dry tannin. A wine of great elegance and structure which leaves a trail of memories in the mouth.

The wine has an alcohol of 14.45%, acidity of 5.3 g/l, pH of 3.7 and residual sugar of 4.1 g/l.

This wine has been awarded a 4-Star Platter and also achieved a Double Gold Medal at the Gilbert & Gaillard rating.