



DU TOITSKLOOF

HANEPOOT JEREPIGO



our table.

OUR WINE.

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our conversation.

The words hanepoot and jerepigo roll off the tongue as easily as the conversation that follows the question "you remember the time when...?". Another sip and the topic turns from small town gossip to South African literary classics, fly fishing, small town hotels on the road less travelled and the delights of this glorious dessert wine.

our cuisine.

Perfectly paired with South African hospitality, the raisiny sweetness goes as well with shaved ice on a balmy summer's evening as with salty slivers of biltong at the fire place. It brings a nod of nostalgia to pumpkin & pear soup, Karoo lamb curry, bobotie and yellow rice; unashamedly matching the sweetness of malva pudding or bazaar fudge.

our celebration.

Welcoming the new neighbours, toasting the latest addition to the family, book club gatherings, re-unions of old school friends and get-togethers with new acquaintances.

TERROIR.

The Hanepoot Jerepigo is made from old Muscat d'Alexandrie bush vines grown in rich Breedekloof alluvial soils. These soils are known for their high water-retention capabilities. Leaf canopies are actively managed to ensure bunches are kept in the shade and away from direct sunlight. Every year the vines yield six to eight tons per hectare.

OUR WINEMAKER'S NOTES.

Grapes are harvested when they are very ripe at 32° Balling, when some berries have already become raisiny. These grapes impart a wonderful honey flavour to the wine. The grapes were crushed and destemmed, and then pumped to rotor tanks and cooled to 10° to 12° C to extend skin contact for as long as possible. The tanks are rotated as frequently as possible to extract more sugar and botrytis character from the berries. The sugar level is tested three times per day to ensure the grapes do not ferment more than 1° Balling. Fermentation is finally stopped by adding wine spirits to the juice. The fortified wine is 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.

TECHNICAL DATA.

Wine of origin: Western Cape
Type of wine: Sweet, White, Fortified/Dessert
Grape variety: 100% Muscat d'Alexandrie

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PRODUCT DESCRIPTION		CURRENT VINTAGE	ALCOHOL %	RESIDUAL SUGAR (g/l)	TARTARIC ACID (g/l)	pH
Du Toitskloof Hanepoot Jerepigo		2022	15,26	222,3	4,7	3,76
BOTTLE BARCODE	BOTTLE SIZE	BOTTLE DIMENSIONS (Height x Diameter)		BOTTLE WEIGHT	CASE WEIGHT	
6007676000192	500ml	218,1mm x 80,8mm		500g	6,26kg	
CASE BARCODE	CASE QTY	CASE DIMENSIONS (Height x Length x Width)		CASES PER LAYER	LAYERS PER PALLET	
6007676000680	6	250mm x 169mm x 235mm		30	4	