



DU TOITSKLOOF

Granite



our table.

OUR WINE.

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our conversation.

After rooting for your team and debating game strategies, the fireside chat turns to off-road adventures and just how lekker local is.

our cuisine.

Scrape more coals under the venison potjie and say cheers to the country's most sociable red. Pinotage seeks out the local food first - salty biltong, the patriotic trio pap, wors and sheba, gently curried lamb sosaties or robust farm house bean soup. It also shouts Vrystaat! at pens and pootjies, a delicacy favoured by afval aficionados.

our celebration.

We South Africans are a sociable lot with Pinotage as the guest of honour at backyard braais, camping trips, friendly get-togethers, pool parties and watch-parties when the game is on.

TERROIR.

Vines are grown in predominantly weathered shale and granite soils. The Pinotage bush vines thrive in their hot and dry Swartland climate, which is ideal for viticulture; lowering the risk of fungal diseases, and water scarcity leads to smaller, concentrated berries. Soils also offer excellent drainage while retaining enough water for irrigation-free farming.

OUR WINEMAKER'S NOTES.

Grapes are picked when reaching optimum physiological ripeness at 25 - 26° Balling. After crushing and de-stemming, the mash is pumped over to rotor tanks and left on the skins to cold soak for three days at 8°C to 12°C to extract maximum flavour and colour. Fermentation follows with rotor tanks turned every 4-6 hours. During fermentation pump-overs are done twice a day with controlled oxygen ensuring an even fermentation, which enhances aromatics, and promotes yeast health. After primary fermentation that lasts for 6-8 days, the wine is racked and skins pressed. Once the malolactic fermentation has completed successfully the wine is racked from the lees and the final blend is assembled. The wine is then filtered and transferred to 100% new French oak barrels and matured for 18 months.

TASTING NOTES.

Deep-crimson, graphite-laced aromatics, woven with crushed clove spice and anise. From the granite and decomposed rock terraces of the Swartland, arid bush vine Pinotage rolls in with wild strawberries, sour cherries; flanked by dense blackberries. Vibrant, fleshy fruit is cradled within toasted oak-spice, threaded through with fine, seamless tannins. Zest of blood orange, mineral salinity flickers towards the rim, bright and mouth-watering. Those supple tannins continue to soften and flow along a persistent trail of spice, grounding into a touch of berry reduction on the focused, sophisticated finish.

TECHNICAL DATA.

Wine of origin: Malmesbury

Type of wine: Dry, Red, Still wine

Grape variety: 100% Pinotage

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PRODUCT DESCRIPTION		CURRENT VINTAGE	ALCOHOL %	RESIDUAL SUGAR (g/l)	TOTAL ACIDITY (g/l)	pH
Du Toitskloof Granite Pinotage		2025	14,64	4,2	5,6	3,46
BOTTLE BARCODE	BOTTLE SIZE	BOTTLE DIMENSIONS (Height x Diameter)		BOTTLE WEIGHT	CASE WEIGHT	
6007676002752	750ml	300mm x 88mm		800g	7,25kg	
CASE BARCODE	CASE QTY	CASE DIMENSIONS (Height x Length x Width)		CASES PER LAYER	LAYERS PER PALLET	
16007676002759	6	303mm x 260mm x 174mm		26	4	