



DU TOITSKLOOF

Viognier



our table.

OUR WINE.

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our conversation.

You value the subtle details of the landscape, finding beauty in the quiet shift of a golden afternoon. As scents of honeysuckle fill the air, the conversation flows toward new horizons and shared discoveries. This vibrant wine perfectly carries those expressive stories that linger long after the bottle is finished.

our cuisine.

Set the stage for an unforgettable dinner with a succulent honey-glazed pork loin, served alongside caramelized roasted butternut squash. The natural sweetness of the glaze and squash draws out the Viognier's delicate honeyed and floral aromas, while its subtle oak provides the perfect structure to meet the richness of the dish. It the sweet and savory harmony that lingers through every shared story and slow-poured glass.

our celebration.

Savor the warmth of shared laughter and the effortless flow of soulful connection. As the golden notes of this Viognier fill the glass, let the world slow down, allowing the simple joy of togetherness and the beauty of the present to become your celebration.

TERROIR.

Rooted in the alluvial, loam-rich soils of the Breedekloof Valley, this single-block vineyard thrives under a moderate Mediterranean sun. Precision is key; neutron hydrometers guide controlled irrigation, while meticulous canopy management ensures every bunch is bathed in direct light. This careful harmony of technology and nature produces concentrated grapes, capturing the intense fruit flavors synonymous with our unique landscape.

OUR WINEMAKER'S NOTES.

Hand-picked at peak maturity, this Viognier underwent a sophisticated transformation in new 300L barrels. To build its signature complexity, the wine was matured for six months on the fine lees, enhanced by bi-weekly battonage. This dedicated stirring technique coaxes out a rich, textural mouthfeel and structural depth, perfectly marrying the influence of fine oak with the vibrant essence of the fruit.

TASTING NOTES.

The glass opens with a seductive bouquet of sun-ripened apricot, succulent peach, and delicate honeysuckle. On the palate, it is full-bodied and luxurious, balanced effortlessly by the refreshing acidity characteristic of our mild climate. Ending with a crisp, elegant finish, it is a wine designed for lingering at the table, celebrating life's beauty, and sharing memories with every pour.

TECHNICAL DATA.

Wine of origin: Breedekloof

Type of wine: Dry, White, Still wine

Grape variety: 100% Viognier

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PRODUCT DESCRIPTION		CURRENT VINTAGE	ALCOHOL %	RESIDUAL SUGAR (g/l)	TARTARIC ACID (g/l)	pH
Du Toitskloof Viognier		2025	14,5	4,1	5,8	3,32
BOTTLE BARCODE	BOTTLE SIZE	BOTTLE DIMENSIONS (Height x Diameter)		BOTTLE WEIGHT	CASE WEIGHT	
6007676002868	750ml	300mm x 88mm		800g	8,9kg	
CASE BARCODE	CASE QTY	CASE DIMENSIONS (Height x Length x Width)		CASES PER LAYER	LAYERS PER PALLET	
16007676002865	104 x 6	260mm x 174mm x 303mm		26 x 6	4	