



DU TOITSKLOOF

SAUVIGNON BLANC



our table.

OUR WINE.

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our conversation.

Enjoy being with your favourite lunch companion, the approachable one with great stories to tell and eager to listen. This crisp and classy Sauvignon holds its own in the best of company.

our cuisine.

Slip into something fancy for crayfish and fresh oysters, or go barefoot for West Coast mussel pot. Turn fish and chips or rotisserie chicken from the corner store into a midweek feast. Bring it out in winter for slow-braised waterblommetjriebredie.

our celebration.

Memories are made of this: picnics and the summer sounds of sonbesies, the romance of engagements, family weddings and anniversaries, the good cheer and abundance of the Christmas table.

TERROIR.

The terroir of Du Toitskloof's Sauvignon Blanc is shaped by its dramatic mountain setting in the Bredekloof Valley. Vineyards lie at the foot of the Du Toitskloof mountains, where cool air descends into the valley, moderating temperatures & preserving acidity in the grapes. Our vineyards benefit from a mixture of well-drained alluvial and sandy soils, which encourage deep root growth, and contribute to the wine's vibrant flavour spectrum. Warm days promote ripe tropical fruit flavours, while cool nights enhance freshness and aromatic intensity. This balance results in a Sauvignon Blanc that is crisp, expressive, and reflective of its unique mountain influenced terroir. Vines receive supplementary irrigation, based on hydrometer readings & the knowledge of our viticulturist Leon Dippenaar. Strict vineyard selection applies.

OUR WINEMAKER'S NOTES.

Selected grapes are picked between 18.5 and 22.5 balling, and transported to the cellar in layers of dry ice to reduce contact with oxygen. Free-run juice is cooled & kept at minus 4°C for three weeks before yeast inoculation & fermentation in stainless steel tanks. Shawn's notes highlight a wine crafted in a fresh, fruit-driven style with expressive aromatics. The nose reveals vibrant aromas of passion fruit, guava & citrus, complemented by subtle herbaceous undertones. On the palate the wine is crisp & lively, with zesty acidity that enhances flavours of lime, green apple and tropical fruit. Careful temperature controlled fermentation preserves the natural freshness & varietal character of the grapes. The finish is clean, refreshing & well balanced, making it an ideal companion to seafood, salads or light summer dishes. This Sauvignon Blanc reflects both precision in the cellar and a commitment to showcasing bright, approachable flavours. Wine undergoes protein- & cold stabilisation before bottling.

TASTING NOTES.

Complex range of flavours with gooseberry, pear, litchi and guava aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

TECHNICAL DATA.

Wine of origin: Western Cape
Type of wine: Dry, White, Still wine
Grape variety: 100% Sauvignon Blanc

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PRODUCT DESCRIPTION		CURRENT VINTAGE	ALCOHOL %	RESIDUAL SUGAR (g/l)	TARTARIC ACID (g/l)	pH
Du Toitskloof Sauvignon Blanc		2026	12.5	6.3	6.4	3.27
BOTTLE BARCODE	BOTTLE SIZE	BOTTLE DIMENSIONS (Height x Diameter)		BOTTLE WEIGHT	CASE WEIGHT	
6007676000086	750ml	298mm x 80mm		420g	7,25kg	
CASE BARCODE	CASE QTY	CASE DIMENSIONS (Height x Length x Width)		CASES PER LAYER	LAYERS PER PALLET	
6007676000758	6	306mm x 255mm x 169mm		26	5	