



DOOLHOF
WINE ESTATE
WELLINGTON, SOUTH AFRICA

Doolhof Cape Range

Cape Crane 2015

Our second 100% Chenin blanc with a refreshing bouquet of succulent fruit and delicate florals,



Tasting Notes: Light straw in colour, with a green tint, the nose is complex and fresh with Cape gooseberry, floral, citrus and a touch of ripe melon. The palate crisp and refreshing, well balanced with a lingering zesty finish.

Winemaker's Notes: Handpicked in the early morning, with grapes received at the cellar, still cool, and in great condition. Whole bunch sorting done, with the crushing of berries thereafter. Free run juice was recovered, with a light pressing of skins, and 24 hour settling thereafter. The clear juice was racked and fermentation was induced with commercial yeast. Fermentation lasted 21 days, with fermenting temperatures at around 13° Celsius.

Analysis:

Alcohol:	12%
pH:	3.29
Total Acidity:	6.4 g/l
Residual Sugar:	1.1 g/l

Serving Suggestion: Serve with fresh mussels, fish or Cape rock lobster in lemon butter, excellent with poultry, and a great companion to any picnic.

Chef's Special: Prawn served with Mango Salsa

Awards: Cape Crane 2013

Bronze

Chine Wine & Spirits Best Value Awards 2014

