

Doolhof Cape Range

Cape Boar 2017

A rich Cape expression of classic Bordeaux characteristics.



Tasting Notes: Red plum in colour, with blackberry, cherry, truffle and cedar wood on the nose. The palate, medium in body, shows an abundance of fruit, softness and fine subtle tannins. This wine is made for everyday enjoyment.

Winemaker's Notes: A Bordeaux style blend of Merlot and Cabernet Sauvignon. Both cultivars were handpicked, sorted and then vinified separately. Three pump-overs were done daily, extracting colour and flavours. The wine was blended and aged for 6 months and bottled in September 2017.

Analysis:

Alcohol:	14.22%
pH:	3.52
Total Acidity:	5.6 g/l
Residual Sugar:	4.4 g/l

Serving Suggestion: Serve with roast Lamb, Eland medallions, Italian pasta or pizza. An excellent match with Chicken Coq au Vin or Lamb stew.

Chef's Special: Springbok Carpaccio

SAWI Rating: 85 points

Awards:	Cape Boar 2012	Gold	China Wine & Spirits Best Value Awards 2014
	Cape Boar 2013	Gold	China Wine & Spirits Best Value Awards 2016
		Silver	China Wine & Spirits Best Value Awards 2015

