

DOOLHOF

WINE ESTATE

SINGLE VINEYARD SERIES

Merlot

Vintage	<i>2018</i>
Composition	<i>100% Merlot</i>
Vineyard	<i>Limietberg</i>
Vine age	<i>27</i>
Soil types	<i>Clovelly/ Oakleaf</i>
Yield	<i>5.3 t/ha</i>

Tasting Notes:

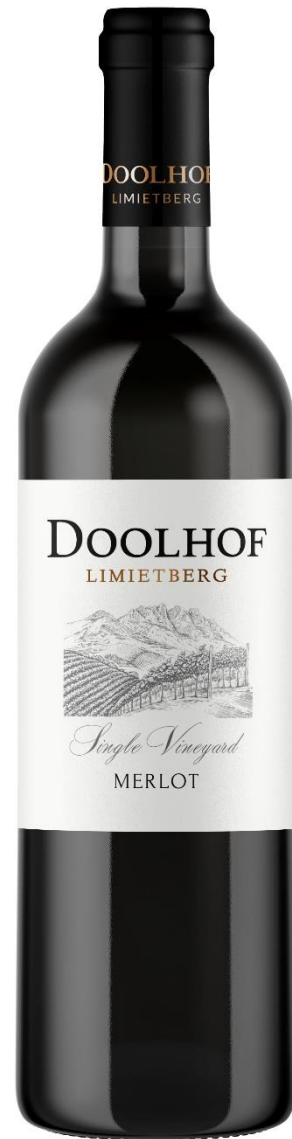
This Merlot has a beautiful deep red hue with aromas of blackberries, truffle and cassis with hints of vanilla. Medium-bodied and complex, this wine has a juicy mouthfeel. The palate is layered with plush fruit, hints of chocolate and is well supported by silky smooth tannins that lead to a long and smooth finish.

Winemaker's Notes:

From our premium vineyard on an elevated hill centrally situated on the estate, these vines are planted on a granitic Oakleaf soil with a deep shale base. Handpicked, with bunch sorting done at the cellar before destemming and crushing lightly. After two days of cold soaking, the fermentation was started. This lasted 6 days with two pump-overs a day at temperatures between 23 and 28 degrees Celsius. After fermentation a further maceration was allowed for another 7 days after which the wine was removed from the skins. MLF happened in stainless steel tanks and afterwards the wine was aged in 40% new French oak 300 l barrels for 12 months. Bottling took place in June 2019. Keep up to 2027.

FOOD PAIRINGS & AWARDS

FOOD	Serve with hearty dishes like a grilled T-bone with herbed butter, Osso Bucco or try with a dark chocolate flourless cake.
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ALCOHOL 13.51 %	RS 3.8 g/l	pH 3.45	TA 6.0 g/l
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