

DOOLHOF

WINE ESTATE

SINGLE VINEYARD SERIES

Cabernet Franc

Vintage	2020
Composition	100% Cabernet Franc
Vineyard	Limietberg
Vine age	15
Soil types	Oakleaf/Clovelly
Yield	5.7 t/ha

Tasting Notes:

Youthful, dark crimson with inviting aromas of perfumed blackcurrants, violets, vanilla, truffles and sweet spice. The wine is rich and full with a subtle underlying structure and soft, velvety tannins very neatly integrated for a long finish.

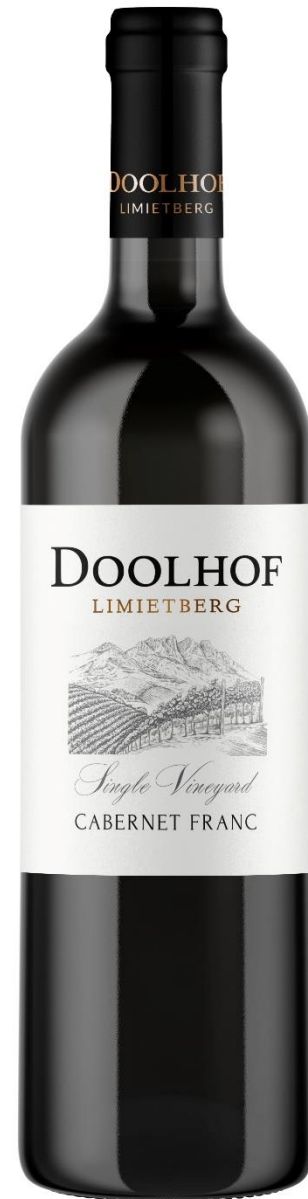
Winemaker's Notes:

The vineyard is planted in deep, well-drained Oakleaf and Clovelly type soils. With the row direction in an East-West orientation, it allows the vineyard to benefit from vertical penetration of sunlight into a sprawling canopy preventing sunburn and allowing for slower ripening and good development during ripening. One of the last varietals to ripen on Doolhof, this vineyard shows much promise for future vintages.

The grapes were picked by hand on the 27th of Feb 2020 and was fermented in stainless steel. Barrel ageing followed for 12 months in 40% new 300 l French oak barrels. Only 2881 bottles produced.

FOOD PAIRINGS & AWARDS

FOOD *Serve with roast leg of lamb, also great with matured cheese and preserves.*



ALCOHOL 14 %	RS 2.9 g/l	pH 3,64	TA 5.2 g/l
--------------	------------	---------	------------