

DOOLHOF

WINE ESTATE

SINGLE VINEYARD SERIES

Cabernet Sauvignon

Vintage	2020
Composition	100% Cabernet Sauvignon
Vineyard	Limietberg
Vine age	25
Soil types	Oakleaf/Glenrosa
Yield	5.3 t/ha

Tasting Notes:

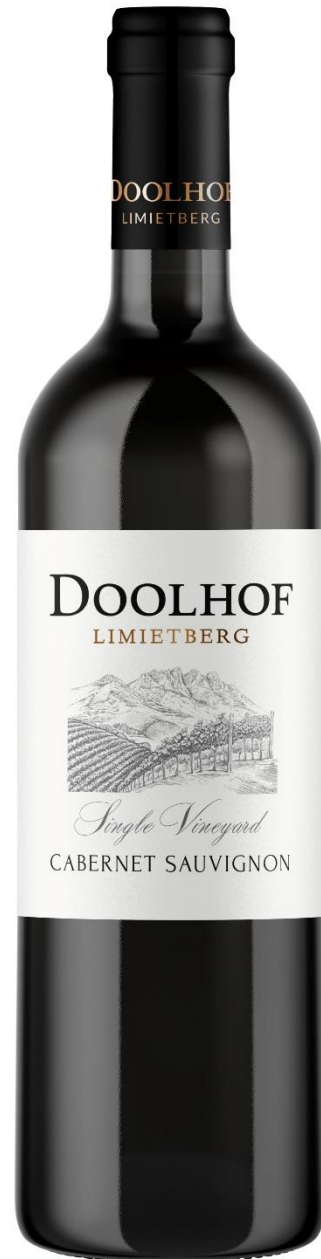
Garnet, brick red in colour, with blackberry, pencil shavings, black cherry and some spice on the nose. Medium in body with fine, smooth tannins. The wine is soft and juicy with great length.

Winemaker's Notes:

From our premium vineyard. East-West row direction, with well drained sandy soil. Grapes were picked by hand and whole bunch sorting done at the cellar. This added to the quality of the final product. Cold soaking was done for two days, extracting colour and aromas early on in the process. A slow fermentation, as well as extended time on the skins further enhanced wine quality. The wine was matured in 300 l French oak barrels of which 40% was new for 12 months after which it was stable and bottled in May 2021. Only 6120 bottles produced.

FOOD PAIRINGS & AWARDS

FOOD	Serve with lamb stew, beef fillet with a wild mushroom sauce. Pairs extremely well with venison, vegetarian cuisine, pizza and pasta.
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ALCOHOL 13.77 %	RS 3 g/l	pH 3.67	TA 5.6 g/l
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