

Limietberg Exclusives

Môrestond 2017



On Doolhof, the labyrinth of hills and valleys, sites and aspects, presents the wine grower with a challenge to attempt something unique at every turn. The Doolhof Limietberg Exclusives is a handful of rare wines, crafted in small quantities, expressive of the unique terroirs found on the estate. 'Môrestond het goud in die mond' literally meaning early risers achieve much or gets the gold! The premium grapes come from our eastern facing Chardonnay vineyard site, which is the very first to greet the sun every morning; and the first to be rewarded with afternoon shade, making it the coldest vineyard site on the estate.

Tasting Notes:

Elegant aromas of citrus, peaches and white chocolate are gently supported by an intriguing flinty minerality. The palate is full and creamy and the fresh acidity leans a beautiful balance to the wine. The oaking is apparent and underlying to support the fruit.

Winemaker's Notes:

The grapes for this wine is from an eastern-facing parcel of vineyard, 21 years of age and the clone is CY3 and the soil type, rich deep Clovelly. Harvesting happened on the 2nd of February 2017 early in the morning by hand which was followed by a whole bunch pressing into stainless steel. After two days of settling, clean juice was racked into 2x500 l barrels, half French, half Hungarian as well as 1 300 l French oak barrel with little to no toasting. Fermentation occurred in barrel and malo-lactic fermentation followed after which the wine was aged in barrels for a further 8 months before racking, a slight filtration and bottling in December 2017.

Analysis:

Alcohol:	12.19%
pH:	3.4
Total Acidity:	6 g/l
Residual Sugar:	3.3 g/l

Serving Suggestion:

Enjoy with a beautiful slow-braised pork belly with thai spice or a west coast cod over the coals with a fresh lemon-butter sauce.

