

# DOOLHOF

## WINE ESTATE

### MOUNTAIN RANGE

### SAUVIGNON BLANC

**Vintage** 2022  
**Composition** 100% Sauvignon Blanc  
**Vineyard** Limietberg  
**Vine age** 26 years  
**Soil types** Clovelly  
**Yield** 9.6 t/ha

#### Tasting Notes:

Pale yellow to clear with a light green tinge in colour. The wine is dominated by lovely tropical notes with underlying green figs and goosberries on the nose. It is underlined with a core of mineral flavours. A crisp line of acidity carries the wine beautifully, with a fresh and lingering finish.

#### Winemaker's Notes:

The grapes were harvested at early morning and processed reductively to preserve flavours and aromas. After settling out all rough lees, the juice was racked and inoculated with a selected yeast strain and fermented between 13 and 15 degrees Celsius for about a month whereafter the wine was left on the lees for 8 months to add structure and palate weight to the wine. Filtered and bottled in October 2022.

### FOOD PAIRINGS & AWARDS

**FOOD** Will pair well with most seafoods or with mild spicy chicken or vegetables.



ALCOHOL 13.09	RS 1.7 g/l	pH 3,45	TA 6.4 g/l
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