

DOOLHOF

WINE ESTATE

LIMIETBERG EXCLUSIVE RANGE

Bloedklip Malbec

Vintage: 2023

Composition: 100% Malbec

Vineyard: Limietberg

Vine age: 20 years

Soil types: Glenrosa / Hutton / Clovelly

Yield: 5.2 tons/ha

Analysis: Alcohol 14.62% | RS 2.9 g/l | pH 3.37 | TA 6.0 g/l

Tasting Notes:

The nose of this wine is richly dense and savoury with hints of plum, black truffle and appears slightly rustic, almost reminiscent of an old-world classic. The fruit remains pure and concentrated and follows through with well-rounded and well-balanced tannins.

Winemaker's Notes:

The grapes for this wine are from the same vineyard as South Africa's most awarded Malbec and in fact, a three-barrel selection of new French oak 300L barrels from our Single Vineyard Malbec. Grown on some of the best Hutton and Clovelly soils and parcels of shale base pockets. Picking happens when phenolic ripeness meets fresh flavours in the grapes to maintain a delicate balance and preserves freshness.

Fermentation happens in stainless steel tanks with a gentle pump over two to three times daily after which pressing and malolactic fermentation also occurs in stainless steel. The wine is racked after 12 months of ageing, then blended back into the same three barrels for a further 6 months. The extended period of ageing gives time for more concentration and aroma development as well as tannin integration to take place which results in this special bottling.

FOOD PAIRINGS

FOOD: Best served with roast leg of lamb, also great with matured cheese and preserves.

