

DOOLHOF

WINE ESTATE

ESTATE RESERVE RANGE

Chenin Blanc

Vintage: 2025

Composition: 100% Chenin Blanc

Vineyard: Limietberg

Vine age: 16 years

Soil types: Tukulu

Yield: 6.0 tons/ha

Analysis: Alcohol 13.54% | RS 2.3 g/l | pH 3.50 | TA 5.8 g/l

Tasting Notes:

This unique vineyard, planted on the banks of the Krommerivier, produces a Chenin Blanc with aromas of caramel, white peach, and dried apricots. The palate is finely textured, with a round, creamy mouthfeel and a vibrant freshness that leaves you wanting more.

Winemaker's Notes:

The Chenin Blanc grapes were picked during the cool, early morning hours and transported in small lug boxes. Once at the cellar, the grapes underwent whole-bunch pressing. The juice was transferred to stainless steel tanks for cold settling over about 48 hours. Afterward, it was moved to 300-liter French oak barrels, 30% of which were new, for fermentation. The wine then aged in oak for approximately 8 months before being minimally fined and bottled.

FOOD PAIRINGS

FOOD: Perfect with Bobotie or Springbok Carpaccio.

