

DOOLHOF

WINE ESTATE

ESTATE RESERVE RANGE

Malbec

Vintage: 2024

Composition: 100% Malbec

Vineyard: Limietberg

Vine age: 12 years

Soil types: Tukululu / Oakleaf

Yield: 7.6 tons/ha

Analysis: Alcohol 14.54% | RS 1.1 g/l | pH 3.43 | TA 6.0 g/l

Tasting Notes:

Intense garnet to dark purple in colour with vibrant aromas of violets, cocoa, and blackcurrant. The palate shows richness and roundness, with flavors of blackberries and plums.

Winemaker's Notes:

Situated on a semi-alluvial riverbed, with deep, mineral rich soils, this Malbec vineyard experiences slow and even ripening. As a result, it produces top-tier fruit characterized by impeccable equilibrium and a delightful, lively inherent acidity. Following manual harvesting, the grapes undergo a meticulous week-long sorting process as whole clusters, before being gently crushed and separated from stems, finally finding their place within a stainless-steel tank.

The primary extraction occurs through a two-day cold soak, succeeded by a gradual fermentation process. The skins continue to interact with the liquid after fermentation, enhancing the aromatic profile. Once the natural malolactic fermentation concludes, the grapes are gently pressed until dry. Subsequently, the wine matures for 12 months in 33% new French oak barrels, 33% 2nd, 3rd and 4th fill French, Hungarian and American barrels and 34% in a concrete tank. This maturation is followed by racking and bottling in May 2025.

FOOD PAIRINGS

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

