

DOOLHOF

WINE ESTATE

SINGLE VINEYARD RANGE

Jacques Potier

Vintage: 2024

Composition: 44% Malbec / 37% Cabernet Franc / 19% Cabernet Sauvignon

Vineyard: Limietberg

Vine's age: An average of 23 years

Soil types: Clovelly / Oakleaf

Yield: 6 tons/ha

Analysis: Alcohol 14.40% | RS 1.6 g/l | pH 3.55 | TA 5.5 g/l

Tasting Notes:

This unique field blend, harvested and co-fermented from our Limietberg vineyards, brings together Malbec, Cabernet Franc, and Cabernet Sauvignon in a seamless expression of place. Aromas of ripe blackberry, blackcurrant and dark plum unfold alongside lifted notes of red cherry, violets, and a whisper of bay leaf and graphite. On the palate, plush dark fruit is carried by fine, integrated tannins and a lively thread of freshness. Malbec contributes richness and velvet, Cabernet Franc adds aromatic lift and brightness, while Cabernet Sauvignon provides structure and length. Co-fermentation allows these elements to harmonise naturally, giving a wine of balance and poise.

Winemaker's Notes:

After careful sorting, whole berries were fermented using natural yeasts, with gentle punch-downs to extract colour, fine tannins and aromatics. The co-fermentation allows the plush fruit of Malbec, the freshness of Cabernet Franc, and the structure of Cabernet Sauvignon to knit seamlessly during fermentation, rather than being blended after the fact.

The wine was matured for 12 months in new French oak barrels. The result is a wine that captures the essence of its mountain terroir — expressive, balanced, and crafted to age gracefully.

FOOD PAIRINGS

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

