

DOOLHOF

WINE ESTATE

DOOLHOF SPARKLING BRUT

Rosé

Vintage: 2025

Composition: 52% Grenache / 48% Syrah

Vine age: 25 Years

Soil types: Oakleaf / Clovelly / Tukulu

Yield: 6 t/ha

Analysis: Alcohol 13.50% | RS 9.10 g/l | pH 3.32 | TA 6.2 g/l

Tasting Notes:

A luminous blush-pink hue catches the eye, animated by a fine, lively stream of bubbles. The bouquet opens with fresh aromas of red berries, watermelon, and rose petals, complemented by subtle hints of citrus zest. The palate is bright and fruit-driven, with notes of ripe strawberries and juicy cherries balanced by a refreshing, crisp acidity. The finish is clean, dry, and delightfully moreish.

Winemaker's Notes:

Crafted from Grenache and Syrah grapes grown in the Limietberg range, this sparkling rosé celebrates the purity and vibrancy of its mountain fruit. The grapes were harvested early to preserve natural freshness and delicate aromatics. After gentle pressing and cool fermentation, the wine was carefully sparged with fine bubbles of CO₂ to create its lively effervescence and crisp mouthfeel. The result is an elegant, modern sparkling wine — light, expressive, and made for pure enjoyment.

FOOD PAIRINGS

It pairs wonderfully with fresh oysters or seared scallops, and complements the delicate flavours of smoked salmon or sushi. The lively acidity balances creamy textures such as a strawberry and goat's cheese salad, while its subtle fruitiness enhances lightly spiced Asian dishes. To finish, it's a charming match for summer berry desserts or dainty macarons — a versatile companion from start to finish.

