

DOOLHOF

WINE ESTATE

XCLUSIV

Rosé

Vintage: 2026

Composition: 51% Syrah / 49% Grenache

Vine age: 26 Years

Soil types: Oakleaf / Clovelly / Tukulu

Yield: 6 t/ha

Analysis: Alcohol 13.09% | RS 1.30 g/l | pH 3.35 | TA 5.58 g/l

Tasting Notes:

A beautiful pale salmon hue characterises this wine. It offers delicate and refreshing aromas of cotton candy, rose petals, and grapefruit. On the palate, the initial taste reveals a distinct chalky mineral flavour, enhanced by notes of white chocolate and a subtle hint of Turkish delight. Despite its vibrancy, XCLUSIV maintains a wonderfully balanced palate weight, resulting in a rich, long and intricate finish.

Winemaker's Notes:

The grapes were meticulously hand-harvested in small crates during the cool early mornings below the Limietberg. Whole bunches were pressed to achieve the exclusive salmon colour, and the juice was cold settled in stainless steel for two days. It was then racked into stainless steel vats and cold fermented to preserve the fruit aromas and maintain fresh acidity. Post-fermentation, the wine matured on the lees for three months, developing richness and weight, resulting in a well-balanced and complex wine.

FOOD PAIRINGS

Pairing food with XCLUSIV can enhance your dining experience. Excellent options are:

SEAFOOD: Light and delicate seafood dishes, such as grilled shrimp, seared scallops, or sushi, complement the wine's refreshing and mineral notes.

POULTRY: Dishes like roasted chicken or turkey with herbs can balance the wine's subtle flavours.

SALADS: Fresh salads with citrus vinaigrette or goat cheese can highlight the wine's grapefruit and rose petal aromas.

CHEESE: Soft cheeses like brie or camembert pair well with the wine's creamy and chalky mineral flavours.

LIGHT PASTA: Pasta with light cream sauces or seafood pasta can enhance the wine's white chocolate and Turkish delight hints.

