

DOOLHOF

WINE ESTATE

ESTATE RESERVE RANGE

Pinotage

Vintage: 2023

Composition: 100% Pinotage

Vineyard: Limietberg

Vine age: 27 years

Soil types: Glenrosa

Yield: 5.3 tons/ha

Analysis: Alcohol 14.66% | RS 2.6 g/l | pH 3.46 | TA 6.2 g/l

Tasting Notes:

Deep crimson in colour with aromas of clove, vanilla, blackberries, and sweet spice on the nose. The palate is rich, full, and vibrant with juicy, yet elegantly soft tannins which linger to an elegant and long finish.

Winemaker's Notes:

The grapes from our premium Pinotage vineyard were harvested by hand early morning and transported to the cellar in lug boxes.

Sorting of bunches and cooling of grapes was performed before crushing the grapes into a stainless-steel fermentation tank. The crushed grapes were then cold-soaked for two days before fermentation commenced.

During fermentation, light pump overs were done twice a day for gentle extraction.

Following the completion of fermentation, the wine underwent a gentle pressing. Once this phase was concluded, the natural progression into Malolactic fermentation took place within stainless steel tanks. Upon the successful conclusion of Malolactic fermentation, the wine was then carefully transferred to 300L French oak barrels, of which 40% were newly introduced, to undergo a 12-month maturation period. The wine was bottled in May 2024.

FOOD PAIRINGS

FOOD: Perfect with Indian cuisine, biryani, curry potjie, and Thai cuisine.

