

DOOLHOF

WINE ESTATE

MOUNTAIN RANGE

Pinotage

Vintage: 2024

Composition: 100% Pinotage

Vineyard: Limietberg

Vine age: An average of 20 years

Soil types: Tukulu

Yield: 8 tons/ha

Analysis: Alcohol 14.27% | RS 1.4 g/l | pH 3.69 | TA 5.1 g/l

Tasting Notes:

Youthful purple, fresh in colour. A flavour explosion with dark chocolate, rich black fruit, almonds, and black cherries on the nose. All these elements follow through adding complexity and depth to the palate, a light to medium body with soft, well-integrated tannins, with lovely fruit and wood balance.

Winemaker's Notes:

Pinotage from premium vineyards harvested mid-February 2024. Only superior-quality free-run juice was used. 24-hour cold soaking with the addition of yeast after that. Colour and aroma extraction was done by applying three pump-overs per day.

Fermentation lasted five days. The wine underwent 100% malolactic fermentation done in combination with dark toasted French oak. The wine was filtered and bottled in November 2024.

FOOD PAIRINGS

FOOD: Spicy Lamb kebabs, burgers, or smoky pork chops

