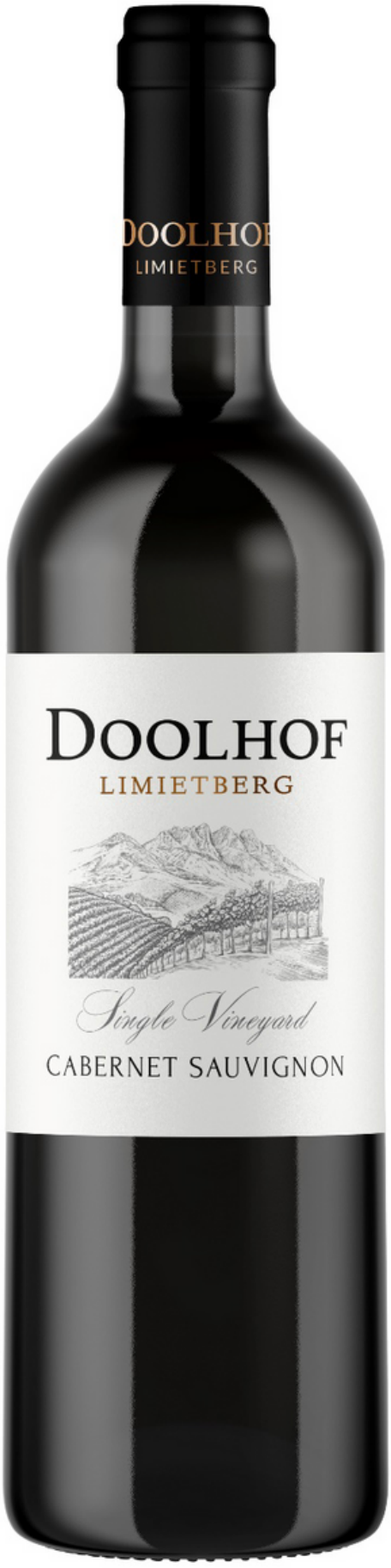
DOOLHOF
WINE ESTATE

SINGLE VINEYARD RANGE
Cabernet Sauvignon



Vintage: 2020
Composition: 100% Cabernet Sauvignon
Vineyard: Limietberg
Vine age: 25 Years
Soil types: Glenrosa / Oakleaf
Yield: 5.3 tons/ha
Analysis: Alcohol 13.77% | RS 3 g/l | pH 3.67 | TA 5.6 g/l

Tasting Notes:
Garnet, brick red in colour, with blackberry, pencil shavings, black cherry, and some spice on the nose. Medium in body with fine, smooth tannins. The wine is soft and juicy with great length.

Winemaker's Notes:
Grapes are produced from our premium vineyard and planted in an east-west row direction, with well-drained sandy soil. Grapes were picked by hand and sorted in the cellar. This added to the quality of the final product.

Cold soaking was done for two days, extracting colour and aromas early on in the process.

Slow fermentation and extended time on the skins further enhanced the wine quality.

The wine underwent a 12-month maturation process in a 300L French oak barrel, with 40% of the barrel being first-fill, before being carefully bottled in May 2021. The limited production yielded a total of only 6120 bottles.

FOOD PAIRINGS

FOOD: Serve with lamb stew, beef fillet with a wild mushroom sauce. Pairs extremely well with venison, vegetarian cuisine, pizza, and pasta.

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