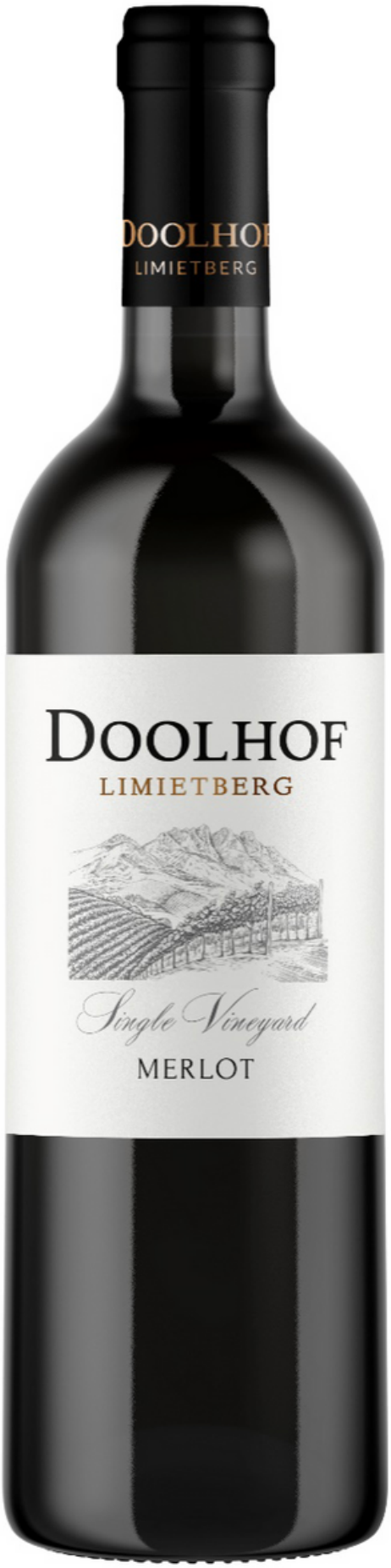
DOOLHOF
WINE ESTATE

SINGLE VINEYARD RANGE
Merlot

Vintage: 2018
Composition: 100% Merlot
Vineyard: Limietberg
Vine: Age 27
Soil types: Clovelly / Oakleaf
Yield: 5.3 tons/ha
Analysis: Alcohol 13.51% | RS 3.8 g/l | pH 3.45 | TA 6.0 g/l



Tasting Notes:
This Merlot has a beautiful deep red hue with aromas of blackberries, truffles, cassis, and hints of vanilla. Medium-bodied and complex, this wine has a juicy mouthfeel. The palate is layered with plush fruit, hints of chocolate and is well supported by silky-smooth tannins that lead to a long, elegant finish.

Winemaker's Notes:
The Merlot grapes were harvested from our premium vineyard on an elevated hill centrally situated on the estate. These vines are planted on granitic Oakleaf soil with a deep shale base. Grapes were handpicked with bunch sorting done at the cellar before destemming and crushing lightly.

After two days of cold soaking, the fermentation was started, which lasted 6 days with two pump-overs a day at temperatures between 23 and 28 degrees Celsius. After fermentation, further maceration was allowed for another 7 days after which the wine was removed from the skins.

Malolactic fermentation happened in stainless steel tanks, after which the wine was aged in 40% new French oak 300L barrels for 12 months. Bottling took place in June 2019.

FOOD PAIRINGS

FOOD: Serve with hearty dishes like grilled T-bone with herbed butter or Osso Bucco.