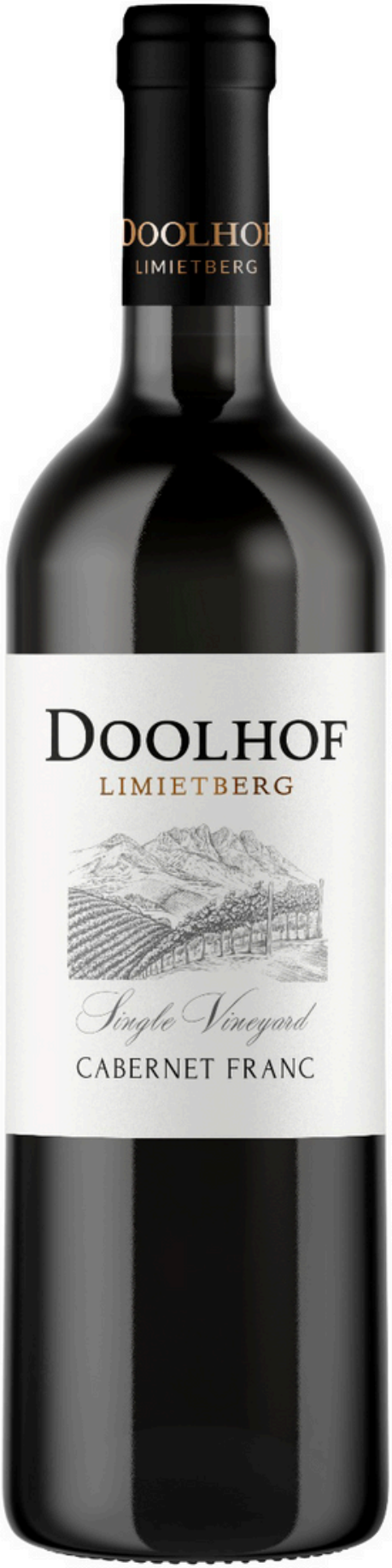
DOOLHOF
WINE ESTATE

SINGLE VINEYARD RANGE
Cabernet Franc



Vintage: 2022
Composition: 100% Cabernet Franc
Vineyard: Limietberg
Vine age: 16 years
Soil types: Oakleaf / Clovelly
Yield: 5.7 tons/ha
Analysis: Alcohol 14% | RS 2.9 g/l | pH 3.68 | TA 6.1 g/l

Tasting Notes:
Youthful, dark crimson with inviting aromas of perfumed blackcurrants, violets, vanilla, truffles, and sweet spice. The wine is rich and full with a subtle underlying structure and soft, velvety tannins very neatly integrated for a long finish.

Winemaker's Notes:
The vineyard is planted in deep, well-drained Oakleaf and Clovelly-type soils. With the row direction in an east-west orientation, it allows the vineyard to benefit from vertical penetration of sunlight into a sprawling canopy, preventing sunburn and allowing for slower ripening and good development during ripening. One of the last varietals to ripen on Doolhof, this vineyard shows much promise for future vintages.

The grapes were picked by hand in Feb 2022 and fermented in stainless steel. Barrel aging followed for 12 months in 40% new 300L French oak barrels. Only 3885 bottles were produced.

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*F*OOD PAIRINGS

FOOD: Serve with roast leg of lamb, also great with matured cheese and preserves.