DOOLHOF
WINE ESTATE

LIMIETBERG EXCLUSIVE RANGE

Môrestond Chardonnay

Vintage: 2025
Composition: 100% Chardonnay
Vineyard: Limietberg
Vine age: 33 years
Soil types: Clovelly
Yield: 2.5 tons/ha
Analysis: Alcohol 13.12% | RS 1.9 g/l | pH 3.51 | TA 5.7 g/l

Tasting Notes:
An intriguing flinty minerality gently supports elegant aromas of citrus, apricots, and pear. The palate is full and creamy, and the fresh acidity leans a beautiful balance to the wine. The oaking is underlying and leans to support and uplift the fruit characters.

Winemaker's Notes:
The grapes for this wine are from an eastern-facing parcel of the vineyard, 33 years of age and the clone is CY3, and the soil type, rich deep Clovelly.

After two days of settling, clean juice was racked into 2x500L barrels, half French, half Hungarian, and 1x300L French oak barrel with little to no toasting. Fermentation occurred in barrels and malolactic fermentation followed after which the wine was aged in barrels for a further 8 months.



FOOD PAIRINGS

FOOD: Enjoy with a beautiful slow-braised pork belly with Thai spice or a west coast cod over the coals with a fresh lemon-butter sauce.