

Doolhof Cape Range Cape Eagle 2010

**A vibrant, full Chardonnay perfect
for any occasion**



Tasting Notes: Intense pineapple aromas with grape fruit and floral undertones, followed by a crisp, lengthy finish.

Winemaker's Notes: Made from Chardonnay grapes with a touch of Chenin Blanc, both varietals were fermented separately with different yeasts adding to the final complexity. The wine was kept "sur lie" (on the lees) for 4 months and was bottled in May 2011.

Analysis:	Alcohol:	13.0%
	pH:	3.57
	Total Acidity:	7.4 g/l
	Residual Sugar:	3.5 g/l

Serving Suggestions: Any fish or poultry dish

Chef's Special : Calamari, shell fish, duck and summer salads.
