

Doolhof Cape Range Cape Loerie 2010

**A crisp vibrant Sauvignon Blanc,
redolent of Cape summers**



Tasting Notes: A pale, straw-coloured wine with a green tint, the nose is dominated by green citrus and gooseberry aromas. These flavours are carried onto the palate along with undertones of asparagus. Good acidity and balance make this a most enjoyable wine.

Winemaker's Notes: The grapes were harvested at 21.4° Balling. The juice was cooled to 6°C and protected with dry ice and SO₂ to maintain flavour and to prevent oxidation. The wine underwent skin contact to enhance the aromas and flavours. After 21 days of fermentation, it was stabilized and filtered. Bottling took place in May 2011.

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| Analysis: | Alcohol: | 12.5% |
| | pH: | 3.42 |
| | Total Acidity: | 7.1 g/l |
| | Residual Sugar: | 1.3 g/l |

Serving Suggestions: Ideal as an aperitif or with white fish and shell fish

Chef's Special : Oysters of course!
