

Doolhof Cape Range Cape Roan 2008



A seductive, fruit driven blend, exhibiting richness, vitality and spice

Tasting Notes: This blend is packed with bold fruit flavours, backed by distinctly spicy elements.

Winemaker's Notes: Harvested at 24° Balling from west facing selected vineyard. Cold soaking was done for 48 hours prior to fermentation. Three pump-overs per day with extended skin contact added to depth and richness. Bottled December 2009.

Analysis:	Alcohol:	14.0%
	pH:	3.69
	Total Acidity:	5.9 g/l
	Residual Sugar:	2.4 g/l

Serving Suggestions: Meat or game. Especially to be enjoyed at barbecues

Chef's Special : Springbok loin with horseradish mashed potato and fresh garden vegetables.

Awards: Cape Roan 2006
Cape Roan 2006
Cape Roan 2006
Cape Roan 2007

3½ Stars
Best Value
Silver Medal
3½ Stars

John Platter Wine Guide 2009
Best Value Wine Magazine 2009
Concours Mondial de Bruxelles 2008
John Platter Wine Guide 2010