

# Doolhof Cape Range Cape Roan 2007

**A seductive fruit driven blend with Shiraz to the fore, exhibiting richness, vitality and spice.**



**Tasting Notes:**

A deep red wine, smoky and spicy on the nose, coupled with dark fruit. Still youthful with firm tannins, voluptuous fruit expands on the palate with spice and vanilla undertones. Good balance and length.

**Winemaker's Notes:**

The different varietals in this classic Rhône blend were picked at perfect phenolic ripeness. Cold soaking was done for 48 hours, improving wine colour and stability. Fermentation with yeast, specially isolated from vineyards in the Rhône Valley, added complexity to the final blend. Three pump-overs per day were done followed by extended skin contact, after fermentation. The wine was matured in 50% new 225l French oak barrels for 12 months. Filtration and bottling took place in October 2008.

**Analysis:**

Alcohol:	14.5%
pH:	3.78
Total Acidity:	5.6 g/l
Residual Sugar:	3.0 g/l

**Serving Suggestions:**

All red meat, particularly game; also rich sauces and curries.

**Chef's Special:**

Roasted Springbok haunch.

**Awards:**

Cape Roan 2006	3½ stars	John Platter Wine Guide 2009
Cape Roan 2006	Best Value	Best Value Wine Magazine 2009
Cape Roan 2006	Silver Medal	Concours Mondial de Bruxelles 2008
Cape Roan 2007	3½ stars	John Platter Wine Guide 2010