

Cape Range

2007 Cape Boar



The Cape Boar is a lightly oaked blend in a Bordeaux style. The Doolhof Cape Series celebrates several of the unique animals and birds of Southern Africa

Legend has it that wild boar used to roam and forage the hills and valleys of Doolhof where the Cabernet, Merlot and Malbec vineyards have been established today. If these mythical boars were normal farm pigs turned wild, or if they were Warthogs – *Phacochoerus aethiopicus* – this remains one of the unsolved legends of Doolhof. Warthogs are widely found in South Africa.

Tasting Notes:

A perfumed wine with a concentrated dark purple colour and plum and blackcurrant aromas, it offers mint and cloves on the palate. Well balanced for early enjoyment, it also has ageing potential.

Winemaker's Notes:

The blend consists of 38% Cabernet Sauvignon, 30% Merlot, 20% Malbec and 12% Petit Verdot. The varietals were harvested, processed and matured separately. Second and third fill French barrels were used to mature the wine for 12 months. Blending and bottling took place in early December 2008.

Analysis:

Alcohol:	14.0%
pH:	3.73
Total Acidity:	5.3 g/l
Residual Sugar:	2.8 g/l

Serving Suggestions:

Ideally paired with herb crusted rack of lamb and roast potatoes.

Awards:

2006 Cape Boar
2006 Cape Boar

Best Value
Silver Medal

Best Value Wine Guide 2009
Concours Mondial de Bruxelles 2008