

# Doolhof Cape Range Cape Boar 2009

**A rich Cape expression of classic  
Bordeaux characteristics.**



**Tasting Notes:**

Deep garnet in colour, this wine is perfumed on the nose with elements of black fruit, nuts and mint. A rich palate features cassis, plums and mulberries. Excellent oak/fruit balance with soft tannins and a soft, lingering after taste.

**Winemaker's Notes:**

A classic blend of Bordeaux varietals. Best practices followed in the vineyard and cellar and the varietals were fermented separately with extended skin contact after fermentation. Each varietal was aged in French oak barrels for 12 months. At maturity the wine was fined, blended and filtered. Bottled in October 2010.

**Analysis:**

Alcohol:	14.5%
pH:	3.5
Total Acidity:	5.6 g/l
Residual Sugar:	3.9 g/l

**Serving Suggestions:**

Red meat, particularly beef and lamb dishes.

**Chef's Special :**

Herb crusted lamb.

**Awards:**

Cape Boar 2006	Best Value	Best Value Wine Guide 2009
Cape Boar 2006	Silver Medal	Concours Mondial de Bruxelles 2008
Cape Boar 2007	3 Stars	John Platter Wine Guide 2010
Cape Boar 2008	4 Stars	Wine Magazine Panel Tasting 2010