

Doolhof Cape Range Cape Loerie 2009

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



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

Winemaker's Notes: 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. Skin contact was done to enhance the aromas and flavours. Fermentation lasted 21 days. Stabilization and filtration were done and bottling took place in May 2009.

Analysis:

Alcohol:	12.0%
pH:	3.34
Total Acidity:	7.0 g/l
Residual Sugar:	3.1 g/l

Serving Suggestions: Serve as the ideal apéritif and also with white fish and shell fish.

Chef's Special: Oysters of course!
