

# Cape Range

## 2006 Roan

The Cape Roan is a lightly oaked blend with Shiraz dominating, in the style of the Rhône Valley. The Doolhof Cape Series celebrates several of the unique animals and birds of Southern Africa.

The Roan antelope – Hippotragus equinus with its horse-like face and donkey-like ears has been known to cause an identity crisis among its offspring. More than once, a young calf has broken cover and dashed after a passing horse, believing it to be its mother. Roan Antelope are on the endangered species list in South Africa.



**Tasting Notes:** There is an abundance of dark plummy fruit and nuances of smoky spiciness on the nose, which follow through on the palate.

**Winemaker's Notes:** This blend consists of 53% Shiraz, 28% Merlot, 9.5% Malbec and 9.5% Cabernet Sauvignon. 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 November 2007.

**Analysis:**

Alcohol:	15.0%
pH:	3.49
Total Acidity:	6.2 g/l
Residual Sugar:	2.8 g/l

**Serving Suggestions:** Serve with Springbok fillet or Oriental -style duck breast.

**Awards:**

2006 Cape Boar	3½ stars	John Platter Wine Guide 2009
2006 Cape Boar	Best Value	Best Value Wine Guide 2009
2006 Cape Boar	Silver medal	Concours Mondial de Bruxelles 2008