

Cape Range

2008 Robin

This is a Merlot/Pinotage Rosé with abundant raspberry flavours and hints of Turkish Delight. The Doolhof Cape Series celebrates several of the unique animals and birds of Southern Africa.



The Cape Robin, as it is commonly called, or *Cossypha caffra*, is probably South Africa's best known and best loved garden bird. It does no harm at all to crops, as its diet consists entirely of insects. But it's not really a robin at all, in South Africa it is a chat. The Cape Robin is found throughout South Africa and is a frequent visitor to gardens.

Tasting Notes:

A light, dry rosé, perfect for picnics, it has a pretty pomegranate hue with floral notes and raspberry flavours that direct the palate to a crisp, dry finish. The ripeness of the fruit is excellent yet, at the same time, delivering a pleasant lightness appropriate to a rosé.

Winemaker's Notes:

This rosé was made from the juice obtained during the process of bleeding or saignée (when juice is removed from the must of selected red varieties before fermentation to concentrate flavours and enhance quality). Fermentation took place in stainless steel tanks at $\pm 13^{\circ}$ Centigrade until all the sugar was converted into alcohol. The wine was sterile filtered and bottled in late September 2008.

Analysis:

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| Alcohol: | 13.0% |
| pH: | 3.37 |
| Total Acidity: | 6.7 g/l |
| Residual Sugar: | 2.9 g/l |

Serving Suggestions:

Serve as the ideal apéritif, as well as a picnic partner. Excellent with goat's cheese tartlets or prawn and avocado wraps.
