

## Cape Crane 2013

Light straw in colour, with a green tint, the nose is complex and fresh with Cape gooseberry, floral, citrus and a touch of ripe melon. The palate crisp and refreshing, well balanced with a lingering zesty finish.

Serve with fresh mussels, fish or Cape rock lobster in lemon butter, excellent with poultry, and a great companion to any picnic.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Doolhof Wine Estate

**winemaker :** Friedrich Kühne

**wine of origin :** Wellington

**analysis :** alc : 12.5 % vol   rs : 3.7 g/l   pH : 3.5   ta : 5.8 g/l

**type :** White   **style :** Dry   **taste :** Fruity

**pack :** 0   **size :** 0   **closure :** 0

**about the harvest:** Handpicked in the early morning.

**in the cellar :** With grapes received at the cellar, still cool, and in great condition. Whole bunch sorting done, with the crushing of berries thereafter. Free run juice was recovered, with a light pressing of skins, and 24 hour settling thereafter. The clear juice was racked and fermentation was induced with commercial yeast. Fermentation lasted 21 days, with fermenting temperatures at around 13° Celsius.

