

## Doolhof Cape Boar 2015

Red plum in colour, with blackberry, cherry, truffle and cedar wood on the nose. The palate, medium in body, shows an abundance of fruit, softness and fine subtle tannins towards the back. The wine has a dry and lingering finish.

Serve with roast Lamb, Eland medallions, Italian pasta or pizza. An excellent match with Chicken Coq au Vin or Lamb stew. Chef's Special: Springbok Carpaccio

**variety :** Cabernet Sauvignon | Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

**winery :** Doolhof Wine Estate

**winemaker :** Gielie Beukes

**wine of origin :** Wellington

**analysis :** alc : 14.36 % vol   rs : 2.8 g/l   pH : 3.54   ta : 5.6 g/l

**type :** Red   **style :** Dry   **body :** Light   **taste :** Fruity   **wooded**

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

Cape Boar 2012 Gold China Wine & Spirits Best Value Awards 2014

Cape Boar 2013 Gold China Wine & Spirits Best Value Awards 2016 | Silver China Wine & Spirits Best Value Awards 2015

SAWI Rating: 85 points

**ageing :** Balanced and accesssible for early enjoyment, also has some ageing potential.

A rich Cape expression of classic Bordeaux characteristics.

**in the cellar :** A Bordeaux style blend of Cabernet Sauvignon and Merlot. Both cultivars were handpicked, sorted and then vinified seperately. Three pump-overs were done daily, extracting colour and flavours. The wine was blended and aged for 16 months and bottled in September 2015.

