

Legends of the Labyrinth 1712 Jacques Potier 2009

A blend of Merlot, Malbec, Pinotage Cabernet Franc, Cabernet Sauvignon and Petit Verdot. Plum in colour with an abundance of red fruit on the nose with perfume towards the back. The palate full, but soft and elegant with rich fruit and pencil shavings ending with a touch of oak. The wine is juicy with a long persistent finish.

Roast Pork with a cranberry and 1712 jus, served with mashed potatoes and crisp seasonal vegetables

variety : Merlot | Merlot, Malbec, Pinotage, Cabernet Franc, Cabernet Sauvignon, Petit Verdot

winery : Doolhof Wine Estate

winemaker : Gielie Beukes

wine of origin : Wellington

analysis : alc : 15.5 % vol rs : 3.9 g/l pH : 3.6 ta : 5.8 g/l

type : Red **body :** Full **wooded**

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

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Jacque Potier (1674-1739) was one of the Cape's early pioneer stock farmers and had a license to graze his cattle in a narrow valley between the Groenberg and Limietberg Mountains. The valley became his home, and in 1712 he received Doolhof as an official land grant and by 1719 had established a small vineyard of 3 000 vines. The Jacques Potier Tercentennial pays tribute to Doolhof's first winemaker and three centuries of winemaking.

in the cellar : The wine was produced from hand picked grapes from Doolhof Estate's premier vineyards. Four pump overs were done per day, adding to colour, richness and tannins. The different grape varieties were fermented separately with extended maceration on skins after fermentation. Only the best barrels were selected for this wine. The wine was aged for 24 months in 80% new and 20% second fill 225L French oak barrels. Wine was stabilized and bottled in July 2012. Drink now until 2020.

