

## Doolhof Cape Crane 2019

Light straw in colour, with a green tint, the nose is complex and fresh with Cape gooseberry, 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. Prawn served with Mango Salsa.

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

**winery :** Doolhof Wine Estate

**winemaker :** Gielie Beukes

**wine of origin :** Wellington

**analysis :** alc : 12.82 % vol   rs : 3.2 g/l   pH : 3.61   ta : 6.3 g/l

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

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

**Cape Crane 2013**

Bronze China Wine & Spirits Best

**Value Awards 2014**

**Cape Crane 2015**

Silver WineStyle Peoples Choice

**Award 2015**

Gold China Wine & Spirits Best

**Value Awards 2016**

A lovely and light Chenin Blanc made for every day enjoyment, bursting with fruit characters.

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

**in the cellar :** Grapes received at the cellar, still cool, and in great condition. The grapes were crushed and destemmed and cold settled for two days. The clear juice was racked and fermentation was induced with commercial yeast. Fermentation lasted 21 days, with fermenting temperatures at around 13° Celsius.

