



DOOLHOF
WINE ESTATE

Signatures of Doolhof

Single Vineyard Chardonnay 2017
Unwooded

**A refreshing crowd pleaser.
Perfect for alfresco dining.**

Tasting Notes:

Pale straw, with green tint in the glass. The nose is fresh and lively with lemon, grapefruit, apple and floral aromas to the fore, ending in a bouquet of papaya and melon. The wine is crisp, with a great fruit & acid balance, persistent and dry to the finish.



Winemaker's Notes:

Chardonnay chosen from the coolest block on the farm. Harvesting was done during the early morning, with the aim to protect the flavour and aromas from the vineyard. The grapes were whole bunch pressed, and the juice fermented in two separate tanks, with different yeast, each adding to the complexity of the final wine. The wine spent three months on the lees, with lees stirring performed once a week. The wine was stabilized, filtered and bottled in May 2017.

Analysis:

Alcohol:	12.44%
pH:	3.46
Total Acidity:	6.8 g/l
Residual Sugar:	3.8 g/l

Serving Suggestion:

Serve with shellfish, mussels in a white wine fennel sauce, duck and also great with vegetarian cuisine, cheese and nuts.

Chef's Special:

Apple strudel dessert.

Awards: Signature Chardonnay 2015

Gold

Vitis Vinifera Awards 2016

