

Signatures of Doolhof

Single Vineyard Merlot 2016

A classic Merlot with a velvety balance of red and black fruit and well integrated oak.



Tasting Notes:

This Merlot has a beautiful deep crimson hue. Unmistakable aromas of blackberries, cassis and ripe plums seduce the nose while also showing gentle whiffs of cedar. Full bodied and complex, this wine has a juicy mouth-feel. The palate is layered with plush fruit, dark chocolate and supported by firm tannins that lead to a luscious and persistent finish.

Winemaker's Notes:

From our premium vineyard. Hand picked, with bunch sorting done at the cellar. After 24 hours of cold soaking, to enhance the colour, fermentation was started. Fermentation temperatures ranged between 22-26°C. Two pump-overs were done daily. The wine finished fermentation on the skins. Extended skin contact up to 7 days, produced a full wine with firm tannins yet elegant with lots of juicy fruit. The wine was aged for 12 months in 40% new French oak barrels. Wine was bottled in May 2017. Enjoy now or keep up to 2025.

Analysis:

Alcohol:	13.4%
pH:	3.47
Total Acidity:	6.9 g/l
Residual Sugar:	3.7 g/l

Serving Suggestion:

Best served with hearty dishes like Grilled T-bone with Herbed Butter, Osso Bucco or try with a Dark Chocolate Flourless Cake.

Chef's Special:

Beef Wellington

SAWI Rating

88 Points

Awards:

Signatures of Doolhof Merlot 2006	Gold	Concours Mondial de Bruxelles 2008
Signatures of Doolhof Merlot 2007	Double Gold	Veritas Awards 2010
Signatures of Doolhof Merlot 2008	Silver	Veritas Awards 2011
Signatures of Doolhof Merlot 2008	88 points	Parker Points

