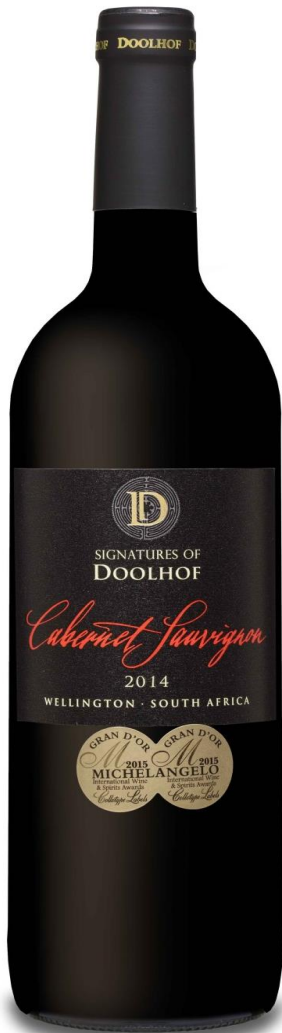


Signatures of Doolhof

Cabernet Sauvignon 2014

A classic Cabernet for great enjoyment.



Tasting Notes: Garnet, brick red in colour, with blackberry, pencil shavings, black cherry and some spice on the nose. Medium in body with fine, smooth tannins. The wine is soft and juicy with great length.

Winemaker's Notes: From our premium vineyard. East-West row direction, with well drained sandy soil. Grapes were picked by hand and whole bunch sorting done at the cellar. This added to the quality of the final product. Cold soaking was done for three days, extracting colour and aromas early on in the process. A slow fermentation, as well as extended time on the skins further enhanced wine quality. The grapes were pressed at -2° Balling and matured in 65% new French oak barrels for 8 months. Stabilization and bottling took place in Decemebr 2014.

Analysis:

Alcohol:	14.53%
pH:	3.67
Total Acidity:	5.5 g/l
Residual Sugar:	4.2 g/l

Serving Suggestion: Serve with lamb stew, beef fillet with a wild mushroom sauce. Pairs extremely well with venison, vegetarian cuisine, pizza and pasta.

Chef's Special: Venison Burger topped with roast veggies

SAWI Rating: 75 points

Awards:	Signature Cabernet Sauvignon 2005	Silver	Michelangelo Awards 2007
	Signature Cabernet Sauvignon 2007	3 ½ Stars	John Platter Wine Guide 2010
	Signature Cabernet Sauvignon 2014	Double Gold	Michelangelo Awards 2015
	Signature Cabernet Sauvignon 2014	Gold	China Wine & Spirits Awards 2016

