

# Signatures of Doolhof

## Sauvignon Blanc 2015

**A crisp, floral Sauvignon Blanc  
bursting with green fruit.**



**Tasting Notes:** Green straw in colour. The wine is dominated by lovely tropical notes with underlying green figs on the nose, fading into green pepper and asparagus as it opens up. It is underlined with a core of mineral flavours. A crisp line of acidity carries the wine beautifully, with a fresh and lingering finish.

**Winemaker's Notes:** The grapes were harvested at night and processed reductively to preserve flavours and aromas. After settling out all rough lees, the juice was racked and inoculated with a commercially selected yeast strain and fermented between 13 and 15 degrees Celsius for about a month before some lees contact followed by clarifying and bottling in May 2015.

**Analysis:**

Alcohol:	13.0%
pH:	3.15
Total Acidity:	6.4 g/l
Residual Sugar:	1.7 g/l

**Serving Suggestion:** Serve with shellfish, mussels in a creamy white wine sauce, delicate fish, oysters as an aperitif, and also a great companion at any picnic.

**Chef's Special:** Camembert Summer Salad

**SAWI Rating:** 91 points

<b>Awards:</b>	Signatures of Doolhof Sauvignon Blanc 2006	Double Gold	Veritas
	Signatures of Doolhof Sauvignon Blanc 2008	Serving on Board	SAA
	Signatures of Doolhof Sauvignon Blanc 2009	Top Sauvignon Blanc in Paarl	Terroir Awards
	Signatures of Doolhof Sauvignon Blanc 2009	Top White Wine in Wellington	Terroir Awards
	Signatures of Doolhof Sauvignon Blanc 2009	4 stars	Wine Magazine
	Signatures of Doolhof Sauvignon Blanc 2009	Silver	Michelangelo International Wine Awards
	Signatures of Doolhof Sauvignon Blanc 2010	Silver	Michelangelo International Wine Awards
	Signatures of Doolhof Sauvignon Blanc 2010	4 stars	Decanter Wine Awards
	Signatures of Doolhof Sauvignon Blanc 2013	Top Sauvignon Blanc in Paarl	Terroir Awards 2014

