

# Signatures of Doolhof

## Chardonnay Barrel Fermented 2010

**A rich, delicious Chardonnay with full fruit and refined oak.**



**Tasting Notes:** A straw yellow wine with a touch of butterscotch, nuts and citrus fruit on the nose. Rich and soft on the palate, with apricot and stewed fruit undertones. Good balance that will only improve on ageing.

**Winemaker's Notes:** Harvested by hand at the end of February at 21°Balling. This wine was made in a reductive style, using dry-ice and CO<sub>2</sub>. Natural fermentation began in barrel, no yeast was added and no malolactic fermentation was done in order to retain more elegant fruit. The wine was matured in 100% new French 228L barrels for 10 months, the stirring of lees ( "battonage") was performed once a week for the first few months.

**Analysis:**

Alcohol:	13.5%
pH:	3.36
Total Acidity:	6.1 g/l
Residual Sugar:	2.0 g/l

**Serving Suggestion:** Excellent with all seafood, particularly shellfish with richer sauces, including saffron.

**Chef's Special:** Lobster thermidor

**SAWI Rating:** 85 points

<b>Awards:</b>	Signatures of Doolhof Chardonnay 2009 BF	Silver	Michelangelo International Wine Awards
	Signatures of Doolhof Chardonnay 2008 BF	Silver Medal	Veritas 2008
	Signatures of Doolhof Chardonnay 2008 BF	3 stars	John Platter Wine Guide 2009
	Signatures of Doolhof Chardonnay 2008 BF	3 stars	John Platter Wine Guide 2010
	Signatures of Doolhof Chardonnay 2008 BF	3 ½ stars	John Platter Wine Guide 2011
	Signatures of Doolhof Chardonnay 2006 BF	4 stars	John Platter Wine Guide 2008
	Signatures of Doolhof Chardonnay 2006 BF	4 stars	John Platter Wine Guide 2009

