

# Signatures of Doolhof

Malbec Bushvine Blanc de Noir 2017

---

**A delicate version of Malbec in a lively and fresh style.**

---



**Tasting Notes:**

Made from the only block of bush vine Malbec on the farm. Light Salmon pink in colour with delicate aromas of crushed strawberries, flower petals and underlying white truffles. Finishes with a subtle freshness of pomegranates and a stylish zesty silkiness.

---

**Winemaker's Notes:**

Picked by hand from our 0.8ha bushvine Malbec on two days in January and February at different ripeness levels. Whole bunch pressings at incremental pressure levels to slowly extract colour and clean juice which was fermented separately at 13 - 16°C to obtain lovely vibrant aromas. Extended lees contact for three months after which wine was settled clear and stabilized. Bottled in May 2017

---

**Analysis:**

Alcohol:	10.8%
pH:	3.62
Total Acidity:	6.5 g/l
Residual Sugar:	3.3 g/l

---

**Serving Suggestion:**

This Blanc de Noir pairs well with turkey, cranberries, or a salad with pomegranates, candied nuts, and goat cheese

---

