

# Signatures of Doolhof Chardonnay Barrel Fermented 2008

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



**Tasting Notes:**

A pale, gold wine with oak/vanilla and toffee on the nose. Rich and creamy on the palate, with tropical fruits and coconut undertones. Good balance that will only improve on ageing.

**Winemaker's Notes:**

Harvested end February to obtain ripe, rich golden fruit. This wine was made in an oxidative style. Fermentation was begun in barrels. No malolactic fermentation was done, so as to retain more elegant fruit. The wine was matured in 100% new French 225l oak barrels for 24 months. The stirring of lees "battonage" was done once a week for the first few months. Stabilization, filtration and bottling took place in February 2010.

**Analysis:**

Alcohol:	13.5%
pH:	3.78
Total Acidity:	6.0 g/l
Residual Sugar:	1.7 g/l

**Serving Suggestions:**

Excellent with all seafood, particularly shellfish and with richer sauces including saffron.

**Chef's Special:**

Lobster thermidor.

**Awards:**

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