

Signatures of Doolhof

2008 Chardonnay



A refreshing crowd pleaser, perfect for alfresco dining.

Tasting Notes: It has notes of pear and passion fruit on the nose with lovely peach flavours on the palate. This is a well rounded wine with a limey sweet fruit finish.

Winemaker's Notes: The grape bunches were hand picked and sorted before crushing and destemming commenced. The juice was fermented in stainless steel tanks at temperatures ranging between 13°-15° Centigrade. The wine underwent lees contact for two months. It was bottled in May 2008.

Analysis:

Alcohol:	13.0%
pH:	3.78
Total Acidity:	6.1g/l
Residual Sugar:	2.8g/l

Serving Suggestions: Serve as an apéritif or with melon and Parma ham or sushi.

Awards:

Signatures of Doolhof Chardonnay 2008	Silver Award	Veritas 2008
Signatures of Doolhof Chardonnay 2005	Silver Award	Wine Style Asia Awards 2006