

# Signatures of Doolhof

Malbec Blanc de Noir 2018

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



**Tasting Notes:**

Made from hand selected grapes from our estate in the Limietberg as well as grapes sourced in small batches in Simonsberg-Paarl ward. 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 bushvine block as well as from a trellised block of grapes in Paarl at different ripeness levels between 16 and 23 February. 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 end of May 2018

**Analysis:**

Alcohol:	12.5%
pH:	3.22
Total Acidity:	5.8 g/l
Residual Sugar:	3.7 g/l

**Serving Suggestion:**

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

**Awards:** Malbec Blanc De Noir 2017

Top 12

Quest For The Best 2017

