

Signatures of Doolhof

Single Vineyard Sauvignon Blanc 2018



A crisp, floral Sauvignon Blanc bursting with green fruit.

Tasting Notes:

Pale yellow to clear with a light green tinge in colour. The wine is dominated by lovely tropical notes with underlying green figs and goosberries on the nose. It is underlined with a core of mineral flavours. A crisp line of acidity carries the wine beautifully, with a fresh and lingering finish.

Winemaker's Notes:

The grapes were harvested at night and processed reductively to preserve flavours and aromas. After settling out all rough lees, the juice was racked and inoculated with a commercially selected yeast strain and fermented between 13 and 15 degrees Celsius for about a month before some lees contact followed by clarifying and bottling in May 2018.

Analysis:

Alcohol:	12.8%
pH:	3.39
Total Acidity:	6.4 g/l
Residual Sugar:	4.1 g/l

Serving Suggestion:

Serve with shellfish, mussels in a creamy white wine sauce, delicate fish, oysters as an aperitif, and also a great companion at any picnic.

Chef's Special:

Camembert Summer Salad

SAWI Rating:

92 points

Awards:

Signatures of Doolhof Sauvignon Blanc 2006	Double Gold	Veritas
Signatures of Doolhof Sauvignon Blanc 2008	Serving on Board	SAA
Signatures of Doolhof Sauvignon Blanc 2009	Top Sauvignon Blanc in Paarl	Terroir Awards
Signatures of Doolhof Sauvignon Blanc 2009	Top White Wine in Wellington	Terroir Awards
Signatures of Doolhof Sauvignon Blanc 2009	4 stars	Wine Magazine
Signatures of Doolhof Sauvignon Blanc 2009	Silver	Michelangelo International Wine Awards
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Signatures of Doolhof Sauvignon Blanc 2010	4 stars	Decanter Wine Awards
Signatures of Doolhof Sauvignon Blanc 2013	Top Sauvignon Blanc in Paarl	Terroir Awards 2014

