

Signatures of Doolhof

Single Vineyard Collection Cabernet Sauvignon 2017

A classic Cabernet for great enjoyment.



Tasting Notes: Garnet, brick red in colour, with blackberry, pencil shavings, black cherry and some spice on the nose. Medium in body with fine, smooth tannins. The wine is soft and juicy with great length.

Winemaker's Notes: From our premium vineyard. East-West row direction, with well drained sandy soil. Grapes were picked by hand and whole bunch sorting done at the cellar. This added to the quality of the final product. Cold soaking was done for two days, extracting colour and aromas early on in the process. A slow fermentation, as well as extended time on the skins further enhanced wine quality. After malolactic fermentation, the wine was racked to 300l barrels of which 40% new French oak predominantly. The wine matured for 12 months after which it was filtered and bottled in May 2018.

Analysis:

Alcohol:	14.5 %
pH:	3.45
Total Acidity:	6.4 g/l
Residual Sugar:	3.9 g/l

Serving Suggestion: Serve with lamb stew, beef fillet with a wild mushroom sauce. Pairs extremely well with venison, vegetarian cuisine, pizza and pasta.

Chef's Special: Venison Burger topped with roast veggies

Awards:	Signature Cabernet Sauvignon 2005	Silver	Michelangelo Awards 2007
	Signature Cabernet Sauvignon 2007	3 ½ Stars	John Platter Wine Guide 2010
	Signature Cabernet Sauvignon 2014	Double Gold	Michelangelo Awards 2015
	Signature Cabernet Sauvignon 2014	Gold	China Wine & Spirits Awards 2016
	Signature Cabernet Sauvignon 2014	Gold	Vitis Vinifera Awards 2016

