

Signatures of Doolhof

Single Vineyard Chardonnay 2019 Unwooded

A refreshing crowd please. Perfect for Alfresco dining.



Tasting Notes:

Pale straw in colour with slight green tinge. The nose is distinct and fresh with apple, citrus, grapefruit and floral hints. The wine is crisp, with a great fruit and acid balance, persistent and dry to finish.

Winemaker's Notes:

From the coolest site on the property, harvesting was done early in the morning to get the cool grapes to the cellar quickly. Bunches were whole bunch pressed and the juice settled and fermented with two different yeasts, each adding a different attribute to the final wine. After fermentation, the wine spent two months on the yeast lees before bottling in May 2019.

Analysis:

Alcohol:	12.2 %
pH:	3.6
Total Acidity:	5.9
Residual Sugar:	1.7

Serving Suggestion:

Serve with shellfish, mussels in a white wine fennel sauce, duck and also great with vegetarian cuisine, cheese and nuts.

Chef's Special:

Apple Strudel dessert

SAWI Rating:

Awards: Signatures of Doolhof Chardonnay 2015

Gold

Vitis Vnifera awards

