

Signatures of Doolhof Sauvignon Blanc 2009

A fresh, crisp wine combining tropical flavours with green pepper and asparagus undertones. The grapes from an east-facing slope were harvested in different stages of ripeness to make two different wines, one with grass, asparagus and green pepper aromas and the other wine with tropical fruit aromas. This has resulted in a complex melange of passion fruit and guava, with green pepper and asparagus undertones. A fresh, crisp and exciting wine bottled in April 2009.

An excellent aperitif wine or paired with white fish and crustaceans.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Doolhof Wine Estate

winemaker : Friedrich Kuhne

wine of origin : Wellington

analysis : alc : 12.5 % vol rs : 3.4 g/l pH : 3.57 ta : 6.5 g/l va : 0.38 g/l so2 : 153 mg/l fso2 : 31 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

Received a silver award at the Michelangelo international wine awards.

in the vineyard : Grapes harvested from an east-facing slope in different stages of ripeness to make two different wines one with asparagus and the other tropical fruit aromas.

about the harvest: Grapes were harvested from an east-facing slope in different stages of ripeness to make two different wines. One with asparagus and green pepper and the other with tropical fruit aromas.

in the cellar :