

Doolhof Signature Pinotage 2007

Layers of fruit, mocha and soft textures.

The grapes for this wine were hand picked. The wine was matured for ten months in French oak. Impressive dark purple colour with plum aromas and cassis, musk, black truffle and leather flavours. Bottled in September 2008.

Serve with roast pork belly or mushroom and pancetta risotto.

variety : Pinotage | 100% Pinotage

winery : Doolhof Wine Estate

winemaker : Friedrich Kuhne

wine of origin : Wellington

analysis : **alc** : 14 % vol **rs** : 2.0 g/l **pH** : 3.96 **ta** : 5.8 g/l **va** : 0.74 g/l **so2** : 121 mg/l **fso2** : 40 mg/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Cork

The 2005 vintage received a gold medal at the 2006 Michelangelo Awards and was the Top National Pinotage at the Terroir Awards in 2007.

The 2006 vintage was also the Top National Pinotage at the 2008 Terroir Awards.

The 2007 vintage received a double gold at the Michelangelo International Wine Awards 2009 and a silver award at the Decanter 2009
