

## Signatures of Doolhof Chardonnay 2012 (unwooded)

Pale straw, with green tint in the glass. The nose is fresh and lively with lemon, grapefruit and floral aromas to the fore, ending in a bouquet of papaya and melon. The wine is crisp, with a great fruit and acid balance, persistent and dry to the finish.

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

**variety :** Chardonnay | 100% Chardonnay

**winery :** Doolhof Wine Estate

**winemaker :** Friedrich Kuhne

**wine of origin :** Wellington

**analysis:** alc : 12.5 % vol   rs : 1.6 g/l   pH : 3.6   ta : 6.3 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**about the harvest:** Chardonnay chosen from the coolest block on the farm. Harvesting was done during the early morning, with the aim to protect the flavour and aromas from the vineyard.

**in the cellar :** The grapes were crushed, two hour skin contact given and lightly pressed. The juice was fermented in two separate tanks, with different yeast, each adding to the complexity of the final wine. The wine spent three months on the lees, with lees stirring performed once a week. The wine was stabilized, filtered and bottled in March 2013.

