

Doolhof Signature Sauvignon Blanc 2013

Green straw in colour. The wine is dominated by lovely tropical notes with underlying green figs on the nose, fading into green pepper and asparagus as it opens up. It is underlined with a core of mineral flavours. A crisp line of acidity carries the wine beautifully, with a fresh and lingering finish.

Serve with shellfish, mussels in a creamy white wine sauce, delicate fish, oysters as an aperitif, and also a great companion at any picnic.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Doolhof Wine Estate

winemaker : Friedrich Kuhne

wine of origin : Wellington

analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.4 ta : 6.5 g/l

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

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

2006

Double Gold Veritas

2008

Serving on Board SAA

2009

Top Sauvignon Terroir Awards Blanc in Paarl

Top White Wine Terroir Awards in Wellington

4 stars Wine Magazine

2009 Silver Michelangelo International Wine Awards

2010

Silver Michelangelo International Wine Awards

4 stars Decanter Wine Awards

in the vineyard : Grapes originate from an east facing block of Sauvignon Blanc which was planted in 1996 on Doolhof Wine Estate.

about the harvest:

Handpicked in the early morning on the 31st of January 2013.

in the cellar : Crushing was done at the cellar with the aid of dry-ice and CO2 gas to protect the delicate aromas obtained from the vineyard. Three days cold settling was done, after which fermentation was started with selected yeast isolated from the Sancerre area in France. Fermented between 12-13°C, lasting for 20 days. Stabilized, filtered and bottled in July 2013.

