

Doolhof Signature Merlot 2011

This Merlot has a beautiful deep crimson hue. Unmistakable aromas of blackberries, cassis and ripe plums seduce the nose while also showing gentle whiffs of cedar. Full bodied and complex, this wine has a juicy mouth-feel, with mineral tones evident in the background. The palate is layered with plush fruit, dark chocolate and supported by firm tannins that lead to a luscious and persistent finish.

Best served with hearty dishes like Grilled T-bone with Herbed Butter, Osso Bucco or try with a Dark Chocolate Flourless Cake.

variety : Merlot | 100% Merlot

winery : Doolhof Wine Estate

winemaker : Friedrich Kuhne

wine of origin : Wellington

analysis : alc : 15.0 % vol rs : 3.3 g/l pH : 3.5 ta : 5.4 g/l

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

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

2006

Gold Concours Mondial de Bruxelles 2008

2007

Double Gold Veritas Awards 2010

2008

Silver Veritas Awards 2011

88 points Parker Points

ageing : Enjoy now or keep up to 2020.

about the harvest : From our premium vineyard. Hand picked.

in the cellar : Bunch sorting was done at the cellar. After 24 hours of cold soaking, to enhance the colour, fermentation was started. Fermentation temperatures ranged between 22-26°C. Three pump-overs were done daily. The wine finished fermentation on the skins. Extended skin contact up to 14 days, produced a full wine with firm tannins yet elegant with lots of juicy fruit. The wine was aged for 14 months in 30% new and 70% second fill 225 litre French oak barrels. Wine was stabilized and bottled in December 2013.

