

## Doolhof Signature Cabernet Sauvignon 2011

Garnet, brick-red in colour, with blackberry, pencil shavings, blackcherry and some spice on the nose. Medium in body with fine, smooth tannins. The wine is soft and juicy with great length

Serve with lamb stew, beef fillet with a wild mushroom sauce. Pairs extremely well with venison, vegetarian cuisine, pizza and pasta.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Doolhof Wine Estate

**winemaker :** Friedrich Kuhne

**wine of origin :** Wellington

**analysis :** alc : 14.5 % vol   rs : 3.1 g/l   pH : 3.42   ta : 5.3 g/l   va : 6.2 g/l   so2 : 112 mg/l   fso2 : 45 mg/l

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

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

2013 SAWI Rating: 75 Points

2010 John Platter Wine Guide

2007 Michelangelo International Wine Awards - Silver Medal

**in the vineyard :** From our premium vineyard. East-West row direction, with well drained sandy soil. After harvest, grapes were whole-bunch sorted at the cellar. This added to the quality of the final product.

**about the harvest:** Grapes were picked by hand.

**in the cellar :** Cold-soaking was done for three days, extracting colour and aromas early on in the process. As low fermentation, as well as extended time on the skins further enhanced wine quality. The grapes were pressed at -2°C and matured in 50% new French oak barrels for 12 months. Stabilization and bottling took place in May 2013.

