

Signatures of Doolhof Single Vineyard Pinotage 2013

Deep intense red wine, with bramble berry, cinnamon, cloves and violets on the nose. The palate is rich and full, with delicate, soft well balanced tannins.

Excellent with roast beef, venison, lamb stew and slow cooked Pinotage pork belly. OR Stuffed leg of lamb with fresh garlic, rosemary and dried apricots, served on a bed of baby spinach with horseradish mashed potatoes.

variety : Pinotage | 100% Pinotage

winery : Doolhof Wine Estate

winemaker : Friedrich Kuhne

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.46 ta : 5.9 g/l

type : Red **wooded**

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

Signatures of Doolhof Pinotage 2007 Gold Decanter World Wine Awards 2009
Signatures of Doolhof Pinotage 2007 Double Gold Michelangelo Awards 2009
Signatures of Doolhof Pinotage 2007 3 ½ stars John Platter Wine Guide 2010
Signatures of Doolhof Pinotage 2008 3 stars John Platter Wine Guide 2011
Signatures of Doolhof Pinotage 2009 Gold Michelangelo Awards 2011
Signatures of Doolhof Pinotage 2009 Decanter Regional Trophy
South African Red Single Varietal over £10

SAWI Rating: 94 points

ageing : Drink now or up to 2023.

A modern, South African Pinotage bursting with an abundance of vibrant fruit.

about the harvest: Harvesting performed by hand.

in the cellar : Pre-cooling of grapes to around 6 degrees before crushing. Cold soaking performed for two days, with the start of fermentation, followed by the addition of commercial yeast thereafter. Pump overs done three times per day, with a rack and return (Delestage) and pressed at 0° Balling. 14 days extended skin contact after fermentation to obtain richness. Aged in 225L French oak barrels for 14 months.

