

Signatures of Doolhof Cabernet Sauvignon 2014

Garnet, brick-red in colour, with blackberry, pencil shavings, black cherry 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 : Gielie Beukes

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.6 ta : 5.6 g/l

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

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

Signature Cabernet Sauvignon 2005 Silver Michelangelo Awards 2007
Signature Cabernet Sauvignon 2007 3 ½ Stars John Platter Wine Guide 2010
Signature Cabernet Sauvignon 2014 Double Gold Michelangelo Awards 2015
Signature Cabernet Sauvignon 2014 Gold China Wine & Spirits Awards 2016

SAWI Rating: 75 points

in the vineyard : From our premium vineyard. East-West row direction, with well drained sandy soil.

about the harvest: Grapes were picked by hand.

in the cellar : Grapes were whole bunch sorted at the cellar. This added to the quality of the final product. Cold soaking was done for three days, extracting colour and aromas early on in the process. A slow fermentation, as well as extended time on the skins further enhanced wine quality. The grapes were pressed at -2° Balling and matured in 65% new French oak barrels for 8 months. Stabilization and bottling took place in Decemebr 2014.

