

Signatures of Doolhof Sauvignon Blanc 2015

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 : 1.70 g/l pH : 3.15 ta : 6.4 g/l

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

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

Signatures of Doolhof Chardonnay 2009 BF Silver Michelangelo International Wine Awards

Signatures of Doolhof Chardonnay 2008 BF Silver Medal Veritas 2008

Signatures of Doolhof Chardonnay 2008 BF 3 stars John Platter Wine Guide 2009

Signatures of Doolhof Chardonnay 2008 BF 3 stars John Platter Wine Guide 2010

Signatures of Doolhof Chardonnay 2008 BF 3 ½ stars John Platter Wine Guide 2011

Signatures of Doolhof Chardonnay 2006 BF 4 stars John Platter Wine Guide 2008

Signatures of Doolhof Chardonnay 2006 BF 4 stars John Platter Wine Guide 2009

A crisp, floral Sauvignon Blanc bursting with green fruit.

about the harvest:

The grapes were harvested at night.

in the cellar :

The grapes were processed reductively to preserve flavours and aromas. After settling out all rough lees, the juice was racked and inoculated with a commercially selected yeast strain and fermented between 13°- 15° C for about a month before some lees contact followed by clarifying and bottling in May 2015.

