

Signatures of Doolhof Chardonnay Barrel Fermented 2010

A straw yellow wine with a touch of butterscotch, nuts and citrus fruit on the nose. Rich and soft on the palate, with apricot and stewed fruit undertones.

Excellent with all seafood, particularly shellfish with richer sauces, including saffron. Chef's Special"
Lobster thermidor

variety : Chardonnay | 100% Chardonnay

winery : Doolhof Wine Estate

winemaker : Gielie Beukes

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.36 ta : 6.1 g/l

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

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

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

SAWI Rating: 85 points

ageing : Good balance that will only improve on ageing.

about the harvest: Harvested by hand at the end of February at 21° Balling.

in the cellar : This wine was made in a reductive style, using dry-ice and CO₂. Natural fermentation began in barrel, no yeast was added and no malolactic fermentation was done in order to retain more elegant fruit. The wine was matured in 100% new French 228L barrels for 10 months, the stirring of lees ("battonage") was performed once a week for the first few months.

