

## Signatures of Doolhof Sauvignon Blanc 2017

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Pale yellow to clear with a light green tinge in colour. The wine is dominated by lovely tropical notes with underlying green figs and goosberries on the nose. 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. Chef's Special: Camembert Summer Salad

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Doolhof Wine Estate

**winemaker** : Gielie Beukes

**wine of origin** : Wellington

**analysis** : alc : 11.56 % vol    rs : 3.7 g/l    pH : 3.23    ta : 7.1 g/l

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

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

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Signatures of Doolhof Sauvignon Blanc 2006 Double Gold Veritas  
Signatures of Doolhof Sauvignon Blanc 2008 Serving on Board SAA  
Signatures of Doolhof Sauvignon Blanc 2009 Top Sauvignon Blanc in Paarl Terroir Awards  
Signatures of Doolhof Sauvignon Blanc 2009 Top White Wine in Wellington Terroir Awards  
Signatures of Doolhof Sauvignon Blanc 2009 4 stars Wine Magazine  
Signatures of Doolhof Sauvignon Blanc 2009 Silver Michelangelo International Wine Awards  
Signatures of Doolhof Sauvignon Blanc 2010 Silver Michelangelo International Wine Awards  
Signatures of Doolhof Sauvignon Blanc 2010 4 stars Decanter Wine Awards  
Signatures of Doolhof Sauvignon Blanc 2013 Top Sauvignon Blanc in Paarl Terroir Awards 2014

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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 2017.

