

Signatures of Doolhof Sauvignon Blanc 2018

Pale yellow to clear with a light green tinge in colour. The wine is dominated by lovely tropical notes with underlying green figs and gooseberries 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. Pair with Camembert Summer Salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Doolhof Wine Estate

winemaker : Gielie Beukes

wine of origin : Wellington

analysis : alc : 12.8 % vol rs : 4.1 g/l pH : 3.39 ta : 6.4 g/l

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

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

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 Terroir Awards Blanc in Paarl
Signatures of Doolhof Sauvignon Blanc 2009 Top White Wine Terroir Awards in Wellington
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 Terroir Awards 2014 Blanc in Paarl

A crisp, floral Sauvignon Blanc bursting with green fruit.

about the harvest:

The grapes were harvested at night.

in the cellar :

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 and 15 degrees Celsius for about a month before some lees contact followed by clarifying and bottling in May 2018.

