

## Signatures of Doolhof Cabernet Sauvignon 2017

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. Venison Burger topped with roast veggies.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Doolhof Wine Estate

**winemaker :** Gielie Beukes

**wine of origin :** Wellington

**analysis :** alc : 14.5 % vol rs : 3.9 g/l pH : 3.45 ta : 6.4 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  
**Signature Cabernet Sauvignon 2014** - Gold Vitis Vinifera Awards 2016

A classic Cabernet for great enjoyment.

**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 :** Whole bunch sorting done at the cellar. This added to the quality of the final product. Cold soaking was done for two 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. After malolactic fermentation, the wine was racked to 300l barrels of which 40% new French oak predominantly. The wine matured for 12 months after which it was filtered and bottled in May 2018.

