

Signatures of Doolhof Unwooded Chardonnay 2018

Pale straw in colour with a slight green tint. The nose is distinct and fresh with apple, citrus, grapefruit and floral hints. The wine is crisp, with great fruit and acid balance, persistent and dry to finish.

Serve with shellfish, mussels in a white wine fennel sauce, duck and also great with vegetarian cuisine, cheese and nuts. Server with Apple Strudel dessert.

variety : Chardonnay | 100% Chardonnay

winery : Doolhof Wine Estate

winemaker : Gielie Beukes

wine of origin : Wellington

analysis : alc : 12.73 % vol rs : 2.9 g/l pH : 3.49 ta : 6.1 g/l

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

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

Signature Chardonnay 2015 Gold Vitis Vinifera Awards 2016
SAWI Rating: 75 points

A refreshing crowd. Perfect for Alfresco dining.

in the cellar : From the coolest site on the property, harvesting was done early in the morning to get the cool grapes to the cellar quickly. Bunches were whole bunch pressed and the juice settled and fermented with two different yeasts, each adding a different attribute to the final wine. After fermentation, the wine spent two months on the yeast lees before bottling in May 2018.

