

Signatures of Doolhof Merlot 2007

A classic Merlot with a velvety balance of red and black fruit and well integrated oak.



Tasting Notes:

The wine offers youthful plum, mulberry, hints of liquorice and truffles on the nose. These flavours develop on the palate with firm but soft tannins and smoky undertones. Great balance and length.

Winemaker's Notes:

Merlot ripens mid-February to mid-March. Lovely mulberry fruit is present in the vineyard, which is typical of good quality Merlot. After crushing, the juice was cold soaked for 48 hours. Fermentation began with commercial yeast. The juice was pumped over three times a day. This wine was matured in 50% new fill 225l French barrels and 50% second fill French barrels for 12 months. Filtration and bottling took place in October 2008.

Analysis:

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|-----------------|---------|
| Alcohol: | 14.0% |
| pH: | 3.66 |
| Total Acidity: | 6.0 g/l |
| Residual Sugar: | 3.7 g/l |

Serving Suggestions:

All red meat dishes, particularly lamb and veal and will carry most pot roasts.

Chef's Special:

Osso Bucco.

Awards:

Signatures of Doolhof Merlot 2006
Signatures of Doolhof Merlot 2006
Signatures of Doolhof Merlot 2007

Gold Medal
3 Stars
3 Stars

Concours Mondial de Bruxelles 2008
John Platter Wine Guide 2009
John Platter Wine Guide 2010