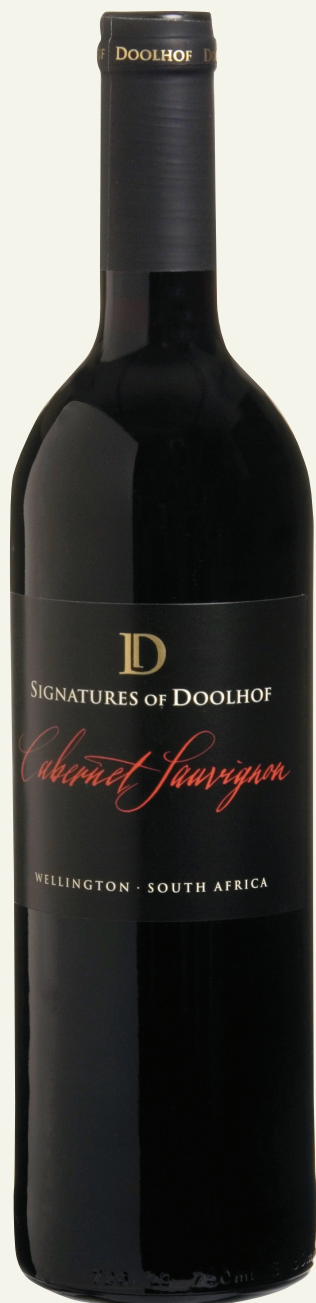


# Signatures of Doolhof 2006 Cabernet Sauvignon

**A classic Cabernet for great enjoyment.**



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**Tasting Notes:** Rich, dark tones of black berries and cassis on the nose. Mouth-filling sour cherry and sweet plum flavours follow through on the palate. Spicy oak with juicy tannins contribute to the wine's character.

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**Winemaker's Notes:** The grapes were hand picked and sorted at 25° -26° Balling. They were then cold soaked for two days at 11° Centigrade. Fermentation lasted seven to ten days, followed by a two week maceration period. The grapes were then pressed and pumped into 100% first fill French oak barrels where the wine matured for 12 months. The wine was stabilised and given a rough filtration before bottling in December 2007.

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**Analysis:**

Alcohol:	14.5%
pH:	3.42
Total Acidity:	6.2 g/l
Residual Sugar:	2.4 g/l

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**Serving Suggestions:** Springbok carpaccio

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**Awards:** Signatures of Doolhof Cabernet Sauvignon 2005 Silver Medal Michelangelo Awards 2007