

# Signatures of Doolhof Cabernet Sauvignon 2007

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**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 days, followed by a two week maceration period. The grapes were then pressed and pumped into 50% first fill and 50% second fill French oak barrels where the wine matured for 12 months. The wine was stabilized and given a rough filtration before bottling in January 2009.

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<b>Analysis:</b>	Alcohol:	13.5%
	pH:	3.73
	Total Acidity:	5.4 g/l
	Residual Sugar:	3.4 g/l

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**Serving Suggestions:** Springbok carpaccio

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**Awards:** Signatures of Doolhof Cabernet Sauvignon 2005  
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Silver Medal      Michelangelo Awards 2007  
3½ Stars          John Platter Wine Guide 2010