

Signatures of Doolhof Malbec 2008

**A rich, deep voluptuous Malbec
from the Cape Winelands.**



Tasting Notes:

This deep purple wine shows a myriad of flavours on the nose. Violets, black cherries and prunes intermingled with spices and savoury undertones of Sage and Rosemary. These flavours are carried forward on the palate to produce a well-integrated complex, rich wine.

Winemaker's Notes:

Harvested at 23.5° Balling from a west-facing block with well drained soil, high up the slopes of the Palmietberg. They were harvested by hand with grape sorting thereafter. Cold soaking was done for 48 hours to extract colour. Fermentation at 25-28°C lasted for seven days. Three pump-overs were done per day. Extended skin contact improved wine quality, adding richness and depth. The wine was matured in premium 50% new 225l and 50% second fill French oak barrels for 14 months. After filtration the wine was bottled in December 2009.

Analysis:

Alcohol:	13.5%
pH:	3.89
Total Acidity:	5.7 g/l
Residual Sugar:	1.6 g/l

Serving Suggestions:

All red meat, particularly with spicy and rich sauces, including tangines and curries.

Chef's Special:

Liver, onions and horseradish mash.

Awards:

Signatures of Doolhof Malbec 2007	Gold Medal	Decanter World Wine Awards 2009
Signatures of Doolhof Malbec 2007	Double Gold	Michelangelo Wine Awards 2009
Signatures of Doolhof Malbec 2007	Double Gold	Tri Nations 2009
Signatures of Doolhof Malbec 2007	Top Malbec	SA Terroir Awards 2009
Signatures of Doolhof Malbec 2007	3 Stars	John Platter Wine Guide 2010
Signatures of Doolhof Malbec 2008	Gold Medal	Decanter World Wine Awards 2010