

Signatures of Doolhof 2006 Oaked Chardonnay

**A delicious Chardonnay with well
balanced oak and fruit flavours.**



Tasting Notes: Attractive, roasted nutty and fresh citrus aromas make a fine introduction. The palate is lined with lively lemon and peach flavours with a lengthy aftertaste.

Winemaker's Notes: The wine was produced entirely from grapes grown on Doolhof Wine Estate. These were hand picked at 23.5° Balling in late January 2006. The wine was fermented and matured in French oak barrels (50% first fill, 50% second fill) for ten months.

Analysis:

Alcohol:	13.0%
pH:	3.82
Total Acidity:	5.7g/l
Residual Sugar:	1.7g/l

Serving Suggestions: Serve with mussels or grilled line fish.

Awards:

Signatures of Doolhof Oaked Chardonnay 2006	4 Stars	John Platter Wine Guide 2009
Signatures of Doolhof Oaked Chardonnay 2005	4 Stars	John Platter Wine Guide 2007