

Signatures of Doolhof Pinotage 2008

**A modern, South African Pinotage bursting
with an abundance of vibrant fruit.**



Tasting Notes:

A wine, dark cherry in hue, with an explosion of flavours on the nose. Smoky black fruit intertwined with spice and mint with a subtle undertone of chocolate. While young, this wine is very elegant with flavours of black and red fruits on the palate with plum to the fore.

Winemaker's Notes:

From our premium Pinotage vineyard. Harvested mid March at 24,3° Balling at optimal phenolic ripeness. Harvested by hand and sorted with cold soaking for 48 hours after crushing. Fermentation together with three pump-overs a day lasted for seven days. Extended skin contact followed, adding to a rich, full and intense wine. The wine was matured for 14 months in premium 225l, 50% new French oak barrels and 50% second fill French oak barrels. After filtration the wine was bottled in December 2009.

Analysis:

Alcohol:	13.5%
pH:	3.83
Total Acidity:	5.6 g/l
Residual Sugar:	2.0 g/l

Serving Suggestions:

Stews, casseroles and Cape Malay curries.

Chef's Special:

Braai'd ribs with BBQ sauce.

Awards:

Signatures of Doolhof Pinotage 2007	Gold Medal	Decanter World Wine Awards 2009
Signatures of Doolhof Pinotage 2007	Double Gold	Michelangelo Awards 2009
Signatures of Doolhof Pinotage 2007	3½ Stars	John Platter Wine Guide 2010