

Signatures of Doolhof Renaissance 2007

**A rich blend expressing a balanced partnership
of two classic Bordeaux varietals.**



Tasting Notes: Rich garnet in colour with blackberries, red fruit and herbal spices on the nose. The same elements are found on the palate with firm but soft tannins and already a degree of complexity. This wine is well integrated with good balance and fine length.

Winemaker's Notes: The Cabernet Sauvignon and Merlot grapes in this blend were harvested at optimal ripeness and vinified separately. Harvested by hand, followed by grape sorting with cold soaking for 48 hours. The grapes were fermented separately with three pump-overs per day. Extended skin contact after fermentation produced a rich, full wine. Both these wines were matured separately in 225l, 50% new French oak barrels and 50% second fill French oak barrels for 12 months. A 50/50 blend was made, filtered and bottled in October 2008.

Analysis:

Alcohol:	13.5%
pH:	3.74
Total Acidity:	5.5 g/l
Residual Sugar:	3.1 g/l

Serving Suggestions: A rich wine able to carry both grills and saucy meat dishes. Particularly good with lamb.

Chef's Special: Roast chicken and all the trimmings.

Awards:

Renaissance Cabernet/Merlot 2006	4 Stars	John Platter Wine Guide 2009
Signatures of Doolhof Renaissance 2007	3½ Stars	John Platter Wine Guide 2010