

Signatures of Doolhof

2006 Shiraz

An elegant Shiraz with ripe berry fruits and smoky flavours.



Tasting Notes: Subtle hints of violets are followed by aromas of pepper and coffee beans on the nose. Layers of warm plum and spicy notes on the palate marry well with soft and friendly tannins.

Winemaker's Notes: The grapes were hand picked and sorted. They were cold soaked for two days at 11° Centigrade. Fermentation lasted seven to ten days and the grapes were pressed three days after fermentation ended. The wine was matured in 70% first fill and 30% second fill barrels for 14 months. The wine was bottled in September 2007.

Analysis:	Alcohol:	15.0%
	pH:	3.55
	Total Acidity:	6.5g/l
	Residual Sugar:	2.9g/l

Serving Suggestions: Serve with Springbok fillet or with a biltong and blue cheese soufflé.

Awards:	Signatures of Doolhof Shiraz 2006	4 Stars	John Platter Wine Guide 2009
	Signatures of Doolhof Shiraz 2006	Silver Medal	Concours Mondial de Bruxelles 2008
	Signatures of Doolhof Shiraz 2006	Silver Medal	Decanter Wine Awards 2008