

Signatures of Doolhof

Single Vineyard Merlot 2017

Doolhof D	A classic Merlot with a velvety balance of red and dark fruit with well integrated oak nuances.		
	Tasting Notes:	This Merlot has a beautiful deep red hue with aromas of blackberries, plums and cassis with hints of vanilla. Medium-bodied and complex, this wine has a juicy mouthfeel. The palate is layered with plush fruit, hints of chocolate and is well supported by silky smooth tannins that lead to a long and smooth finish. From our pemium vineyard. Hand picked, with bunch sorting done at the cellar before destemming and crushing lightly. After two days of cold soaking, the fermentation was started. This lasted 6 days with two pump-overs a day at temperatures between 23 and 26 degrees celsius. After fermentation a further maceration was allowed for another 7 days after which the wine was removed from the skins. MLF happened in stainless steel tanks and afterwards the wine was aged in 40% new french oak 300 l barrels for 12 months Bottling took place in May 2018. Keep up to 2027.	
IGGATURES OF DOOLHOF SINGLE VINEYARD DORLOT MERLOT	Winemaker's Notes:		
	Analysis:	Alcohol: pH: Total Acidity: Residual Sugar:	14.64 3.52 5.8 3.6
	Serving Suggestion:	Serve with hearty dishes like a grilled T-bone with herbed butter. Osso Bucco or try with a dark chocolate flourless cake.	
	Chef's Special:	Beef Wellington	
	SAWI Rating:		
Signatures of Doolhof Merlot 2006 Signatures of Doolhof Merlot 2007 Signatures of Doolhof Merlot 2008 Sigantures of Doolhof Merlot 2016		Gold Double Gold Silver 88 Points Double Gold Top Merlot for area	Concours Mondiall de Bruxelles 2008 Veritas 2010 Veritas 2011 Parker National Wine challenge 2018 Novarre Terroir wine awards
	Signatures of Doolhof M Signatures of Doolhof M Signatures of Doolhof M	Doothof P Fracting Notes: Fraction Notes: Winemaker's Notes: Fraction	Integrated oak i Tasting Notes: This Merlot has a blackberries, plums a and complex, this wir with plush fruit, hint smooth tannins that leads in the cellar before de of cold soaking, the with two pump-over degrees celsius. Aft allowed for another 7 the skins. MLF happed wine was aged in 409 Bottling took place in MERLOT Analysis: Alcohol: pH: Total Acidity: Residual Sugar: Serving Suggestion: Serve with hearty dis Osso Bucco or try with Osso Bucco or try bucco Bucco or try bucco Bucco or try bucco Bucco Osso Bucco O

