

Signatures of Doolhof

Single Vineyard Pinotage 2018



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

Tasting Notes:

Deep crimson in colour with aromas of clove, vanilla, blackberries and sweet spice on the nose. The palate is rich, full and vibrant with juicy, yet elegantly soft tannins which lingers to a smooth and long finish. Enjoy now or store properly till 2027.

Winemaker's Notes:

The grapes were harvested by hand early morning and transported to the cellar in lugboxes. Sorting of bunches and cooling of grapes was performed before crushing the grapes into a stainless steel fermentation tank. The grapes were then cold-soaked for two days before fermentation commenced. During fermentation light pumpovers were done twice a day so gentle extraction. After fermentation completed fully, the wine was pressed off after which malolactic fermentation occurred naturally in stainless steel. When malo completed, the wine was racked into 300 l french oak barrels of which was 40% new for ageing which lasted 12 months.

Analysis:

| | |
|-----------------|-----|
| Alcohol: | 14% |
| pH: | 3.5 |
| Total Acidity: | 6 |
| Residual Sugar: | 3.5 |

Serving Suggestion:

Perfect with indian cuisine, briyani, a curry potjie and Thai cuisine.

Chef's Special:

Lamb rogan Josh served with Basmati rice, tomato and onion salad and a lemon, coriander and yoghurt raita and freshly baked butter naan bread.

SAWI Rating:

97

Awards:

Signatures of Doolhof Pinotage 2007

Signature of Doolhof Pinotage 2009

Signatures of Doolhof SV Pinotage 2015

Gold

Double gold

3.5 stars

Gold

Regional trophy

Double Platinum

Top 100 winner

Grand Cru Best in Class

92 Points

Platinum 95+

Decanter Awards 2009

Michelangelo Awards 2009

Platter 2010

Michelangelo Awards 2011

Decanter Awards 2011

NWC Top 100 wines SA

NWC Top 100 wines SA

NWC Top 100 wines SA

Tim Atkin

Sawi

