

SIGNATURES OF DOOLHOF MALBEC 2011

ORIGIN

Western Cape, South Africa

BLEND COMPONENT

Malbec: 100%

VINEYARD NOTES

Malbec ripens quite early yielding superior quality fruit with good analysis. The grapes were hand picked and whole bunch sorted over three days, extracting colour and aromas early. A slow fermentation to start, as well as extended time on the skins, further enhanced wine quality. The grapes were pressed at -2° Balling and matured in 50% new French oak barrels for 14 months. Wine was stabilized and bottles "un-filtered" in May 2013.

TASTING NOTES

Intense dark purple with black cherry and eucalyptus to the fore, with elements off reshmint, fynbos and a touch of sandalwood. The palate shows freshness and youth with juicy fruit, good structure and soft, well integrated tannins.

TECHNICAL ANALYSIS

Alcohol: 14.5% vol.

Residual sugar: 3.5 g/l

Total acidity: 6.0 g/l

pH Level: 3.5

