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Signatures of Dolhof Sauvignon Blanc 2016

Green straw in colour. The wine is dominated by lovely tropical notes with underlying green figs on the nose, fading into green pepper and asparagus as it opens up. It is underlined with a core of mineral flavours. A crisp line of acidity carries the wine beautifully, with a fresh and lingering finish.

Serve with shellfish, mussels in a creamy white wine sauce, delicate fish, oysters as an aperitif, and also a great companion at any picnic. Chef's Special: Camembert Summer Salad

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Doolhof Wine Estate
winemaker : Gielie Beukes
wine of origin : Wellington
analysis : **alc :** 12.5 % vol **rs :** 3.0 g/l **pH :** 3.5 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Signatures of Doolhof Sauvignon Blanc 2006 Double Gold Veritas
Signatures of Doolhof Sauvignon Blanc 2008 Serving on Board SAA
Signatures of Doolhof Sauvignon Blanc 2009 Top Sauvignon Blanc in Paarl Terroir Awards
Signatures of Doolhof Sauvignon Blanc 2009 Top White Wine in Wellington Terroir Awards
Signatures of Doolhof Sauvignon Blanc 2009 4 stars Wine Magazine
Signatures of Doolhof Sauvignon Blanc 2009 Silver Michelangelo International Wine Awards
Signatures of Doolhof Sauvignon Blanc 2010 Silver Michelangelo International Wine Awards
Signatures of Doolhof Sauvignon Blanc 2010 4 stars Decanter Wine Awards
Signatures of Doolhof Sauvignon Blanc 2013 Top Sauvignon Blanc in Paarl Terroir Awards 2014

A crisp, floral Sauvignon Blanc bursting with green fruit.

about the harvest:
The grapes were harvested at night.

in the cellar :
The grapes were processed reductively to preserve flavours and aromas. After settling out all rough lees, the juice was racked and inoculated with a commercially selected yeast strain and fermented between 13°- 15° C for about a month before some lees contact followed by clarifying and bottling in May 2016.