

Signatures of Doolhof Cabernet Franc 2009

An elegant first vintage Cabernet Franc



Tasting Notes:

Youthful dark red with perfumed blackcurrants, violets, lead pencil shavings and graphite on the nose. An elegant, slight mineral character is also present.

Quote: Michael Fridjhon – Business Day 2011/10/28
“It is still not big or chunky, but even in its restraint there is evidence of power. Most important, it is fresh not clumsy”.

The wine shows great elegance and softness with fine velvety tannins. Decanting recommended.

Winemaker's Notes:

This vineyard is planted in deep well drained Glenrosa family type soil with some clay present. Planted in a North-West row direction, ideal for the warm Wellington area. This young vineyard planted only in 2005 shows great promise with lot's of character evident very early. One of the last cultivars to ripen on Doolhof.

Analysis:

Alcohol:	14.5%
pH:	3.51
Total Acidity:	6.0 g/l
Residual Sugar:	3.6 g/l

Serving Suggestions:

Enjoy with tuna & fresh lemon, smoked salmon a fresh garden salad or light delicate red meat.

Chef Special:

Serve with beef fillet with a creamy wild mushroom sauce.
