

# Signatures of Doolhof Merlot 2008



**A classic Merlot with a velvety balance of red and black fruit and well integrated oak.**

---

**Tasting Notes:**

The wine offers youthful plum, mulberry, hints of liquorice, violets and truffles on the nose. These flavours develop on the palate with firm but soft tannins and smoky undertones. Great balance and length.

---

**Winemaker's Notes:**

Merlot ripens mid-February to mid-March. Lovely mulberry fruit is present in the vineyard, which is typical of good quality Merlot. After crushing, the juice and skins were cold soaked for 48 hours. Fermentation began with commercial yeast. The must was pumped over three times a day. This wine was matured in 50% new fill 225l French barrels and 50% second fill French barrels for 12 months. Filtration and bottling took place in December 2009.

---

**Analysis:**

Alcohol:	13.5%
pH:	3.69
Total Acidity:	5.6 g/l
Residual Sugar:	2.5 g/l

---

**Serving Suggestions:**

All red meat dishes, particularly lamb and veal and will carry most pot roasts.

**Chef's Special:**

Osso Bucco.

---

**Awards:** Signatures of Doolhof Merlot 2006  
Signatures of Doolhof Merlot 2007  
Signatures of Doolhof Merlot 2007  
Signatures of Doolhof Merlot 2008

Gold Medal  
3 Stars  
Double Gold  
Silver

Concours Mondial de Bruxelles 2008  
John Platter Wine Guide 2010  
Veritas Awards 2010  
Veritas Awards 2011