

# Signatures of Doolhof Shiraz 2007



**A rich, spicy yet elegant wine,  
with full fruit flavours.**

**Tasting Notes:** A deep purple wine with rich fruit and violets on the nose. The tannins are firm with fruit interwoven with leather and undertones of pepper on the palate.

**Winemaker's Notes:** Harvested at optimum phenolic ripeness. This west-facing vineyard with well drained rocky soil yields good quality fruit. After 24 hours of cold soaking, fermentation was started with a selection of yeast isolated from the Rhône valley. Fermentation temperature ranged between 25-28°C. Three pump-overs were done daily. Extended skin contact up to 14 days, produced a full wine with firm tannins yet elegant with lots of juicy fruit. The wine was matured in French oak barrels for 12 months. Bottled in January 2009.

<b>Analysis:</b>	Alcohol:	14.0 %
	pH:	3.77
	Total Acidity:	5.5 g/l
	Residual Sugar:	3.3 g/l

**Serving Suggestions:** Spicy foods, rich sauces, slow-cooked pot roasts and all game dishes.

**Chef's Special:** Steak au poivre.

<b>Awards:</b>	Signatures of Doolhof Shiraz 2007	3½ Stars	John Platter Wine Guide 2010
	Signatures of Doolhof Shiraz 2006	4 Stars	John Platter Wine Guide 2009
	Signatures of Doolhof Shiraz 2006	Silver Medal	Concours Mondial de Bruxelles 2008
	Signatures of Doolhof Shiraz 2006	Silver Medal	Decanter Wine World Wine Awards 2008