

## Dombeya Amalgam 2004

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### 2008 Swiss International Air Lines Wine Awards - Seal of Approval

This is blend of Cabernet Sauvignon, Shiraz and Merlot. The wine has a velvety vibrant purple/red colour. The nose has fragrant violets, sweet red berries and liquorice aromas. The palate is lush and full flavoured of spiced berries, yet with a soft and welcoming taste.

This is a soft fruity wine and could be enjoyed with most dishes.

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**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Shiraz, Merlot

**winery :** Haskell Vineyards

**winemaker :** Rianie Strydom

**wine of origin :** Coastal

**analysis :** alc : 14.2 % vol   rs : 4.3 g/l   pH : 3.71   ta : 6.1 g/l   va : 0.49 g/l

**type :** Red   wooded

**pack :** Bottle   **closure :** Cork

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**in the vineyard :** All of the vineyards are on North facing slopes. The soils consist of rocky clay of 10 to 15%, which gives good water retention ability. We only do supplementary irrigation when necessary.

