

Dombeya Chardonnay 2005

Currently the only white wine produced at Haskell Vineyards. The wine has straw like yellow colour with a vibrant green tinge. The nose shows complex aromas of fresh peaches, orange blossoms, honey and butter. The palate is crisp and youthful with lingering flavours of butterscotch and white stone fruit.

It would be complimenting dishes like roast chicken, mild curries, creamy soups, barbecue, grilled or pan-fried fish, etc.

variety : Chardonnay | Chardonnay

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 4.0 g/l pH : 3.27 ta : 6.5 g/l va : 0.59 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard : This wine was made from clone CY3 vines planted in 1988 and 1992. This is currently the oldest vineyards on the property and also the only white grapes. The 2005 vintage was the second vintage single vineyard Chardonnay made from this block.

The soil consists of 10% clay and 50% gravel on a North-western slope. The stone fraction in this vineyard is less than in the other parts on the farm. This soil has a very high potential rating. Supplementary irrigation is done by overhead sprinklers.

