

Dombeya Boulder Road Shiraz 2006

Winemaker's comments:

The follow up to the 2006 vintage was the first that we had full control over the vineyards. The grapes were very healthy and ripened at slightly lower sugar levels. In this 2006 vintage we came much closer in making a classic Rhone style, savoring the delicate flavours of Shiraz that people could tend to forget.

Tasting note:

The wine has a lively purple red colour and smell of white pepper, turkish delight and touches of dark fruits. The palate is soft and structured and reminds of a classic Rhone style Shiraz.

variety : Shiraz | Shiraz

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 2.7 g/l pH : 3.92 ta : 5.7 g/l va : 0.53 g/l so2 : 48 mg/l fso2 : 30 mg/l

type : Red wooded

pack : Bottle closure : Cork

2009 Decanter World Wine Awards - Silver medal

2008 International Wine & Spirit Competition - Gold & Best in Class

2008 Michelangelo International Wine Awards - Silver medal

in the vineyard : Soil and Terroir: The soil consists of 10% clay with the balance medium sand to coarse gravel on a North-western slope for 2 of the blocks. The row direction is 45° West of North. Block 4 is on a flatter piece with substantial rocks. Block 8, our only South facing block, is planted in coarse gravel. Water management is done by drip irrigation.

about the harvest: All the grapes were harvested by hand. Two of the 4 blocks were in their second vintage and bearing much more fruit, a third vineyard (the only southfacing we have) came into production this year.

in the cellar : The 4 blocks were vinified and kept separate for the entire maturation period for us to monitor the potential of each block for the future path it will go. We fermented with Anchor 372 yeast which I find gave very pure red fruit and pepper flavour, emphasizing the lovely flavour and structure we get from our soil. The grapes were crushed, sorted and cold soaked for 4 days before inoculation. Pump-overs 4 times a day with punch downs. Total time skins was 14 days. After pressing the older block received 30% new oak with the balance third fill for malo-lactic. The younger blocks did their malo-lactic in 2nd fill bar barrels and 10% new oak. During maturation of 14 months the wines were racked once after malo-lactic and once thereafter. Small portion (5%) of 2007 Mourvedre were blended in before bottling in August 2007.

