

Dombeya Chardonnay 2007

2009 Decanter World Wine Awards - Bronze medal

Winemaker's comments:

The growing season for the 2007 vintage was dominated by wind and late rains in December which caused a very low crop for harvest. The grapes were carefully monitored and even with the low crop, were treated in three batches to have different flavour components to blend in the final wine. This was also the first vintage that we experimented with natural yeast fermentation with very good results.

Tasting note:

The wine has a light green colour. The nose is inviting with fresh flavours of lime, peaches and hints of smokiness at the end. The palate has a soft but firm entry followed by a velvety butter flavour and stonefruits. This wine would be best enjoyed with food.

Asian food, any seafood especially mussels, and roast chicken.

variety : Chardonnay | Chardonnay

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 12.88 % vol rs : 6.0 g/l pH : 3.28 ta : 7.1 g/l va : 0.38 g/l

type : White wooded

pack : Bottle **closure :** Cork

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in the vineyard : Soil and Terroir:

The soil consists of 10% clay and 50% gravel on a North-western slope. The row direction is 45° West of North. The stone fraction in this vineyard is less than in the other parts on the farm. Supplementary drip irrigation is used when necessary.

