

Dombeya Merlot 2007

Winemaker's comment:

Now in our second vintage of harvesting Merlot from the vineyards that we attended to our selves we can see the huge progression in the quality of the wines since 2005. We work extensively on crop management as opening up the canopies so that we get the concentrated black cherry and ripe plum flavours we love in Merlot. This is our first release of a straight Merlot and hopefully many to come.

Tasting note:

Although still young with a tight tannins structure, the wine opens up with lovely red berry and ripe plum and black cherry flavours. The palate is smooth with fine tannins and lingering fruity concentrated aftertaste.

This would go well with venison, beef, cheese and even a well matured cigar. Decanting is advised.

variety : Merlot | 100% Merlot

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 14.05 % vol rs : 3.9 g/l pH : 3.62 ta : 5.9 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

in the vineyard : Soil and Terroir:

All of the vineyards are on North facing slopes. The soils consist of rocky clay of 10 - 15%, which gives good water retention ability. Supplementary irrigation was used sparingly and on a needs basis during the growing season.

about the harvest: All the grapes were harvested by hand. Due to the diversity of our soils we harvest parts of the vineyards at different times. We might pick some at the beginning of February and the balance of the block in the middle of March when this part would be ripe.

in the cellar : All the fruit are hand-sorted in the cellar before vinification with 2 yeast cultures - Anchor 372 and Lallemmand 4X4. Fermentation takes place at 25° - 28° C with 3-4 pump-overs and punch downs evenly spread from 06:00 to 22:00. Total maceration including fermentation was 11-15 days after which we pressed and allowed for partial malo in barrels and the balance in Stainless Steel tanks. The wine was racked twice during the barrel maturation time of 16 months. This wine has 30% new oak and the balance 2nd and 3rd fill barrels.

