

Dombeya Sauvignon Blanc 2008

The wine's nose shows flavour of green figs, granadilla and kiwifruit. The palate is full bodied and lingers with tropical fruit flavours with a good fruit acid balance.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Stellenbosch

analysis : alc : 13.67 % vol rs : 3.5 g/l pH : 3.54 ta : 7.2 g/l va : 0.46 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : The two sights that the vineyards come from are in Stellenbosch, one on the Helderberg Mountain and the other in Faure. Both vineyards are southeast facing and receive cooling sea-breezes from the ocean in the afternoon. The soil consists of coarse sand with underlying clay and "coffee-stone" fragments. The latter is very common in the Helderberg area.

about the harvest: The 2008 harvest was not without difficulty for the making of Sauvignon Blanc, due to rain in the ripening period. One benefit though was that the average night temperatures were relatively low compared to the day temperatures which was great for the preservation of flavour. This allowed for slower ripening and thus better phenolic ripeness at lower sugar levels. The wine has a lovely tropical balance and a full mouth feel, which makes it a lovely food wine.

The grapes (clone SB1 on R99 rootstock) were handpicked before 10am in order to preserve the flavours.

in the cellar : After harvesting the grapes were fermented with Zymaflor VL3 and Anchor Vin 7 yeast strains at average temperature below 15° C. After fermentation the wine was kept on the gross lees until bottling in August. The vineyards were planted in 2001 and are well protected from direct sunlight due to its vigorous growth.

