

## Dombeya Boulder Road Shiraz 2007

### Winemaker's comments:

The 2007 vintage was great, almost as wonderful than 1997. Only difference is that our hang times were not as long as we had in the older vintage. All fruit was healthy and showed a lot of flavor from the start. The 2007 Shiraz shows even more classic floral flavours like you would expect from real Rhone style wine.

### Tasting note:

The wine has a lively purple red colour with lifted flavor of violets, rose water, and white pepper. The palate is soft and structured and reminds of a classic Rhone style Shiraz.

variety : Shiraz | 95% Shiraz, 5% Mourvedre

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 4.5 g/l pH : 3.6 ta : 6.1 g/l va : 0.69 g/l

type : Red wooded

pack : Bottle closure : Cork

4 stars in John Platter 2010

Voted Top 10 Shiraz in S.A at the Wine Magazine Shiraz Challenge.

**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 3 vineyards (clone SH22B on 101-14) were in their third vintage and bearing much more fruit, a third vineyard (the only south facing, clone SH9 on 101- 14) was now in its second year of production.

**in the cellar :** The 3 vineyards were vinified and kept separate for the entire maturation period for us to monitor the potential of each vineyard for the future path it will go. We fermented with Anchor 372 yeast which brings out the red fruit and pepper flavour, emphasizing the lovely flavour and structure we get from our soil. The grapes were crushed and immediately set to fermentation. Pump-overs 4 times a day with punch downs. Total time on skins was 10 days. After pressing the older vineyards received 30% new oak with the balance third fill for malo-lactic. The younger vineyards did their malo-lactic in 2nd fill 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 2008 Mourvedre were blended in before bottling in October 2008.

