

Dombeya Sauvignon Blanc 2011

Winemaker's comments:

The 2011 vintage was a tricky one for Sauvignon Blanc. The heat waves we experienced in the first week of January made it hard to retain the best flavor for production of quality wine, but with clever vineyard monitoring we manage to pick the grapes at their optimum best flavor. As mentioned, the vintage was hot and tended to push the flavor more toward tropical rather than grassy. Higher alcohols can also be expected.

Tasting note:

The wine's nose shows flavour of passion fruit, guavas and wet stones. The palate is full bodied and very mineral with lingering flavours of passionfruit, pineapples and ripe figs and ends in a balanced fruit acid aftertaste.

Fresh salads, any seafood especially mussels and salmon, roast chicken, prawns with sweet chilli sauce and believe it or not roast tomato soup. You can even try this with passionfruit cheesecake desert.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 2.2 g/l pH : 3.11 ta : 7.1 g/l va : 0.53 g/l

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

pack : Bottle closure : Cork

in the vineyard : Soil and Terroir:

The soil on the Simonsberg consists of a high clay content with underlying scale. The vineyard grown in Faure's soil consists of coarse sand with underlying clay and "coffee-stone" fragments. The latter is very common in the Helderberg area.

about the harvest: All the vineyards, especially due to the heat we experienced this year were picked early in the morning to benefit from the cooling during the night.

