

Dombeya Chardonnay 2010

Winemaker's comments:

This was one of the smallest harvests that I have experienced in my career. Crops were down from average of 6T/ha to 2T/ha due to heavy winds we had in the flowering season. The grapes were beautifully healthy with lovely concentration and acidity.

Tasting note:

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

Asian food, any seafood especially mussels, roast chicken, fresh garden green salad, Moroccan lamb tangine, rump steak on the coals.

variety : Chardonnay | 100% Chardonnay

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 3.1 g/l pH : 3.19 ta : 7.1 g/l va : 0.54 g/l

type : White wooded

pack : Bottle closure : Cork

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 irrigation is done by overhead sprinklers.

about the harvest: The grapes were all handpicked on four different occasions in order to have a spread of flavours, i.e. green apple, pear drops and floral, after which everything was pressed as whole bunches.

