

Dombeya Chardonnay 2011

Tasting notes:

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

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

variety : Chardonnay | 100% Chardonnay

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Stellenbosch

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 of 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.

