

Dombeya Altus 2007

Tasting Note:

This is a blend of 59% Cabernet Sauvignon, 37% Merlot and 4% Malbec. The wine has a dense ruby red colour. The nose has complex dark cherry, plum and chocolate aromas. The taste is complex, soft textured and layered with flavours of dark chocolate and black berries and finishes smooth and balanced.

This would go well with venison, beef, cheese and even a well matured cigar

variety : Cabernet Sauvignon | 59% Cabernet Sauvignon, 37% Merlot, 4% Malbec

winery : Haskell Vineyards

winemaker : Rianie Strydom

wine of origin : Stellenbosch

analysis : alc : 14.3 % vol rs : 3.3 g/l pH : 3.54 ta : 6.5 g/l va : 0.59 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Gold Medal at the Old Mutual Trophy Show 2012

in the vineyard : All of the vineyards are on North facing slopes The soils consist of rocky clay of 10 to 15%, which give good water retention ability Supplementary irrigation was used sparingly and on a needs basis during the growing season

about the harvest: 2007 was indeed a superb vintage It was almost too easy to make elegant wines with balanced tannin structure and flavour, which lead to blending a wine that will last quite a couple of years