

Dombeya Sauvignon Blanc 2013

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

variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon
winery : Haskell Vineyards
winemaker : Rianie Strydom
wine of origin : Stellenbosch
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** : Mineral **wooded**
pack : Bottle **size** : 0 **closure** : Screwcap

Winemaker's comments:

Favourable, cool conditions prevailed from the pea bud stage to veraison, and December was characterised by less wind than usual. The advantages of these circumstances were less water usage by the plant, easier canopy management and less input required to manage vineyards.

The beginning of the ripening period was very hot, with the mercury spiking above 35°C for four days in mid-January. This was followed by the same conditions at the end of January and beginning of February. For these reasons we picked the vineyards very early in the morning as well as in the season in order to preserve the delicate Sauvignon flavours.

in the vineyard : The grapes came from three different vineyards of which one was Semillon. The vineyards are on the Helderberg, Simonsberg areas of Stellenbosch as well as from Bottelary Hills area facing the ocean, respectively.

The vineyards were planted in 2001 and 2006 respectively on South Western slopes and are well protected from direct sunlight due to its vigorous growth.

Soil & Terroir

The soil on the Simonsberg consists of a high clay content with underlying scale. The vineyard grown in Bottelary Hills soil consists of coarse gravel with underlying clay on a Southwestern slope. The vineyard on the Helderberg is a Northfacing slope with a higher white clay fragment than red. All the soils are well drained.

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.

in the cellar :

Fermentation for the Sauvignon Blanc was in stainless steel with Vin 7 yeast and kept on gross lease until bottling in April. The small percentage of Semillon, which gives the wine a rounder mouthfeel, was fermented in old French oak barrels.

