

Dombeya Chardonnay 2012

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 stone fruits.

This wine would be best enjoyed with food.

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 **style** : Dry **body** : Light **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : The soil consists of 10% clay and 50% gravel on a north-western slope. The row direction is 45° west and 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 hand picked on four different occasions in order to have a spread of flavours, i.e. green apple, pear drops and floral.

in the cellar : After picking everything was pressed as whole bunches. The four different batches were inoculated with Lalvin D254, Lalvin 3097 and Anchor Vin 13 respectively with the last batch left to ferment naturally. All the batches fermented in 228 litre French oak barrels (Francois Frere and Cadus) were used and the balance was second and third fills. In total this wine was in the barrels for 10 months. The wine was bottled in January 2013.

