

## Dombeya Merlot 2012

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**variety :** Merlot | 100% Merlot  
**winery :** Haskell Vineyards  
**winemaker :** Rianie Strydom  
**wine of origin :** Stellenbosch  
**analysis :** alc : 14.9 % vol   rs : 3.6 g/l   pH : 3.52   ta : 5.6 g/l   va : 0.59 g/l  
**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**  
**pack :** Bottle   **size :** 0   **closure :** Cork

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### **Winemaker's comments:**

Merlot stays a tricky variety to work with in SA, but even though this is the case I still love this variety. We harvest the blocks according to the stress shown by the leaves. By doing this we are able to put the finest wine in the bottle and therefore in a short period have proved to be a respectable Merlot producer.

**in the vineyard :** The majority of the vineyards are on a north facing slope with one on a south-west facing slope. The soils consist of rocky clay of 10 to 15%, which gives good water retention ability. Supplementary irrigation was not necessary during this season due to sufficient rain we had during February.

**about the harvest:** Due to the diversity of our soils we harvest parts of the vineyards at different times. All the grapes were harvested between the 3-7th of March. All the grapes are hand-picked.

**in the cellar :** All the grapes sorted in the cellar before vinification with Anchor 372. Fermentation takes place at 25-28°C with 3-4 pump-overs and punch downs evenly spread from 06:00 to 22:00. Total maceration including fermentation was 11-15 days after which we pressed and allowed for partial malo in barrels and the balance in stainless steel tanks. The wine was racked twice during the barrel maturation time of 16 months. This wine has 30% new oak and the balance 2nd and 3rd fill barrels.

