



# DOMBEYA WINES

## CHARDONNAY

### Winemakers notes

This was one of the smallest harvest that I have experienced in my career. Crops were down from average 6T/ha to 2T/ha due to heavy winds we had in the flowering season. The grapes were beautifully healthy with lovely concentration and acidity.

### Vinification

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, after which 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 228L 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 2011.

### SOIL & TERROIR

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.

### ANALYSIS

Alc.: 13.32 vol %  
Total Extract: 22.4 g/l  
Res sugar: 3.1 g/l  
T.A.: 7.1 g/l  
V.A.: 0.54 g/l  
pH: 3.19

### TASTING NOTE

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

### REVIEWS

**Gary Walsh, Winorama, Aug 12 2006**

Review [link](#)

Subdued aromas of honeydew melon, citrus, white peach, milk, a touch of spicy oak and green herbs. A crisp palate with flavours of grapefruit segments, melon, spice and herbs. Nicely balanced but with more presence on the front and mid-palate than the back. Spicy citrus and green herb finish of good length. This is bright, fresh and makes for very good drinking.

**Rated:** 91 Points

**Tasted:** Aug06

**Price:** \$20

**Closure:** Cork

**Drink:** 2006 - 2008

**Source:** Winery Sample