



## DOMBEYA WINES

### SAMARA

We had two blocks of Cabernet that came into production this vintage and they ripened two weeks before the older two blocks. The two blocks of Merlot were quite evenly spread in ripening and hung a large crop, which is something we changed in the following vintage in order to get better concentration in the grapes

The grapes were hand harvested in the early morning hours and hand sorted in the cellar before pumped through a mash-cooler to the fermentation tanks for 4 days of cold soaking at 7°C. The mash was then heated to 15°C before inoculation with a French yeast strain. Due to the bigger Merlot berries, we bled off 10% of the juice to secure good colour extraction and concentration. The wine was pumped over the skin and punched down 4 x per day for the first part of the fermentation and after reaching 12°B only twice per day. The Cabernet and the Merlot received a full rack and return with aeration at 12°B. Total time spent on the skins did not exceed 20 days. Part of the press juice was added to the free run. The older vineyards did their malo-lactic fermentation in 50% new French oak barrels and 50% third fill barrels. The younger vineyard's wines were only in older (mainly second fill) barrels for 12 months. We kept the individual blocks separate until prior to blending and bottling. The reason for this is to follow the evolution in the wines over the year, thus giving us more information to use in the creation of our Haskell IV flagship blend. The finished wines were lightly fined. The Malbec (from the 2007 vintage) component was blended in after all the Cabernet Sauvignon and Merlot came out of the barrels. The blend was matured in stainless steel for three months before bottling in January 2008.

### AWARDS

Gold Medal Veritas winner, 2008

### SOIL & TERROIR

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

### ANALYSIS

Technical Data:  
Alc.: 14.56 vol %  
Total Extract: 34.9 g/l  
Res sugar: 4 g/l  
T.A.: 6.4 g/l  
pH: 3.81

### FOOD SUGGESTION

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

### REVIEWS

**Gary Walsh, Winorama, Nov 4 2007**

Review [link](#)

Strong red purple colour. Aromas of blackcurrant, cherry, damp earth, licorice, violet and pencil oak. Really a lot going on here and I did not get round to mentioning the ash, dried herb and mineral characters that make it even more attractive. On the palate medium bodied with a mix of blackcurrant, raspberry, black cherry, chocolate, dried herb, earth and pencil oak. It leans more towards a dry savoury Old World flavour profile than a sweeter fruited New World one. There are some fairly firm chalky open weave tannins with crisp clean acidity providing a solid framework. Finishes with dried herb and earthy flavours. Really very enjoyable.

[Rated](#) : 92 Points

Tasted : Oct07