



DOMBEYA WINES

SAUVIGNON BLANC

Winemaker's comments:

The 2011 vintage was a tricky one for Sauvignon Blanc. The heat waves we experienced in the first week of January made it hard to retain the best flavor for production of quality wine, but with clever vineyard monitoring we manage to pick the grapes at their optimum best flavor. As mentioned, the vintage was hot and tended to push the flavor more toward tropical rather than grassy. Higher alcohols can also be expected.

Vinification & Vineyard:

The grapes came from three different vineyards of which one was Semillon. The vineyards are in the Faure and Simonsberg areas of Stellenbosch respectively. 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. Fermentation for the Sauvignon Blanc was in Stainless steel with Vin 7 yeast and kept on gross lease until bottling in June. A small percentage of Semillon which gives the wine a rounder mouth feel was fermented in old French oak barrels.

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 Faure's soil consists of coarse sand with underlying clay and 'coffee-stone' fragments. The latter is very common in the Helderberg area.

ANALYSIS

Alc.: 13.6vol%
Total Extract: 20.5g/l
Res sugar: 2.2g/l
T.A.: 7.1g/l
V.A.: .53g/l
pH: 3.11

TASTING NOTE

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 passionfruit, pineapples and ripe figs and ends in a balanced fruit acid aftertaste.