

dornier

W I N E S



2017 | DORNIER BUSH VINE CHENIN BLANC - SWARTLAND

Tasting Note by the Winemaker

The nose shows intense stone fruit and white pear, with hints of melon and perfume. The palate is rich and dense, with concentrated flavours of pineapple and green melon. The palate is fresh yet full, with a long, intense finish.

Vineyards

We source Chenin Blanc from old bush vine vineyards located in the Swartland. The soil consists of decomposed granite with a sandy composure. The vines are dry-farmed and yield intensely rich, perfumed fruit.

The growing season for the 2017 harvest was the third successive dry year. Less than a third of long-term rainfall was recorded in the Swartland. The mass of the harvest was also only a third of the typical harvest in the area. The berries and bunches were much smaller than they normally are resulting in ripe and concentrated flavours.

Winemaking

The grapes were harvested by hand during the cool mornings of early February. A portion of the juice was fermented in 300 litre French oak barrels and a portion in stainless steel tanks. The wine was left on the lees for 8 months until final blending before bottling. The wine was made with minimum interference to reflect the true character of the remarkable bush vine vineyards of the Swartland.

Peak drinking

2017 through 2019

Food Pairing

Enjoy along with most rich seafood dishes, light style chicken dishes, salads and mild Thai curry dishes.

Analysis: Alcohol 14.5 %, Residual Sugar 2 g/l, VA 0.45 g/L, TA 5.8, pH 3.51.

