

dornier

WINES



Modern Classics from Stellenbosch

2010 | Dornier Cabernet Sauvignon / Merlot

Tasting Note by the Winemaker

This wine shows a lovely concentration of blackberry, plum and red currant fruits on the nose. The palate is rich in ripe berries, with hints of mocha and chocolate. The tannins are fine in structure, and the wine is full in balance with a lingering fruity finish.

Vintage Conditions

The 2010 vintage was by no means the easiest. The quality was excellent but we were badly affected by the winds around flowering which had a drastic effect on the earlier varieties. From January until the end of harvest great weather prevailed with almost no rain. These lower crop levels due to the winds resulted in the vines having less fruit to ripen and thereby concentrating their flavours within, which produced high quality complex fruit with lovely freshness and elegance.

Fermentation and Ageing

Although Cabernet Sauvignon and Merlot are great blending partners we ferment and age each parcel separately until final blending just prior to bottling. Each portion receives approximately 25% new 225 liter French oak with the remainder being second and third fill barrels for anything between 16 and 18 months. The 2010 comprised 81% Cabernet Sauvignon and 19% Merlot.

Peak drinking

From 2013 for up to 8 years.

Food Pairing

Best with beef, lamb and game dishes cooked in a concentrated sauce full of flavour. Will also pair well with dishes enhanced with black pepper and cloves. Other great pairings include rich duck dishes, quail and also works very well with roast lamb and beef stews.

Analysis: Alcohol: 14.5%, Residual Sugar: 2.8 g/l, TA: 5.8 g/l, Final pH: 3.56, VA: 0.54 g/l

