

# dornier

WINES



Modern Classics from Stellenbosch

## 2012 | Dornier Cabernet Sauvignon / Merlot

### *Tasting Note by the Winemaker*

This wine shows rich dark fruits on the nose, with aromas of blackcurrant, boysenberry, chocolate and cedar wood. The palate is rich in ripe berries, with hints of mocha. The tannins are fine in structure, and the wine is full in balance with a lingering fruity finish.

### *Vintage Conditions*

The vines are planted on our Groenkloof and Keerweder farms, where the soil is composed of granite and shale. The vines get full sun which allows for optimum development of rich berry characters in this variety. In 2012 we had an unusually cooler February, allowing the fruit to hang on the vines for longer. This resulted in smaller, concentrated berries with intense flavours and natural acidity.

### *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 5% new 225 liter French oak with the remainder being second and third fill barrels for 18 months. The 2012 comprised 73% Cabernet Sauvignon and 27% Merlot.

### *Peak drinking*

From 2015 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%, Residual Sugar: 1.6 g/l, TA: 5.3 g/l, Final pH: 3.53, VA: 0.43 g/l

