



Modern Classics from Stellenbosch

2009 | DORNIER CHENIN BLANC

Dornier Wines is a boutique winery situated in one of the world's prime winegrowing areas; the Stellenbosch Mountain. All our vineyards lie within a radius of two kilometers. Nevertheless, they offer a surprising richness of different soil types and microclimates. This particular Chenin is the result of a careful selection of fruit from premium Swartland vineyards.

Vintage Conditions

The 2009 vintage was hailed one of the best vintages since 2003. Moderately warm climatic conditions prevailed throughout the growing seasons with relatively little rain resulting in even vine growth. These characteristics are very desirable for top quality fruit production. Crop levels however were slightly lower than previous years, but as is often the case it can lead to more intense fruit expression.

Fermentation and Aging

Fruit for this wine was sourced from the semi-arid Swartland area, well known for its dry-land bush vine Chenin blanc. Due to a somewhat harsh terroir, the fruit is of exceptional quality and concentration.

The grapes received a light press immediately after arrival at the cellar followed by fermentation in tank as well as older barrels. The wine remained on the full lees with regular battonage for a further 5 months before filtering and bottling.

Peak drinking

2009 through 2011

Tasting Note by the Winemaker

Exceptional quality fruit is what distinguishes this wine. Fresh flavours of litchi, ripe, white pear and peach dominate the nose. A rich, full flavour profile is supported by a concentrated yet silky mouth-feel along with a distinct mineral quality adding a crisp finish to the wine.

Food Pairing

Although crafted towards the rich and ripe style of Chenin blanc this wine has undergone no wood ageing. This facet makes it rather flexible as far as pairings are concerned. Due to its weight and flavours it will pair well with most richer seafood dishes, poultry dishes, especially if cooked along with stewed fruit such as apricot, pears and peaches. For the more adventurous, pairing pork cooked in a fruit glaze will also match the wine well.

Analysis: Alcohol: 14.5 %; Residual Sugar: 3.45 g/l; VA: 0.3g/L; TA: 6.0; pH: 3.4

