

dornier

W I N E S



2011 | DORNIER CHENIN BLANC - SWARTLAND

Tasting Note by the Winemaker

Chenin blanc is a variety that offers a great array of flavours. With this Chenin we aim for the riper characters ranging from ripe white pear, apricot and backed up by delicate orange peel and perfume aromas. The palate entices one with its weight, richness and fruit concentrations allowing for a long fresh finish.

Vintage Conditions

The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. Initially however we predicted 2011 to be a significantly shorter harvest. It started off slightly later for us and due to some exceptionally hot spells towards the end of February we anticipated that it would end a lot earlier than usual too. January and early February were however ideal for the ripening of the whites allowing long hanging times with excellent flavour development.

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 slightly harsh terroir one obtains fruit with exceptional quality and concentration. Upon reception the grapes received a light whole bunch press after which the juice was fermented in tank. The wine then remained on the full lees with regular battonage (lees stirring) for a further 5 months before filtering and bottling.

Peak drinking

2010 through 2012

Food Pairing

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

Analysis: Alcohol: 14 %; Residual Sugar: 2.8 g/l; VA: 0.3g/L; TA: 5.6; pH: 3.46

