

# dornier

W I N E S



## 2013 | DORNIER CHENIN BLANC - SWARTLAND

### Tasting Note by the Winemaker

The nose shows intense white pear, with hints of citrus and perfumed fruits. The palate is rich and dense, with concentrated stone fruit and a long fresh finish.

### Vineyards

We source Chenin blanc from an old bushvine vineyard located in the Swartland, where the soil consists of decomposed granite with a lot of sand. The vines are dry-farmed, and yield intensely rich, perfumy fruit. 2013 was a tricky year, with bouts of rain falling weekly during the months of February and March. Picking decisions were tough, and it was a year where winemaking had to be precise and the handling of the fruit and wine needed to be gentle. Fortunately the wind in November reduced the crop somewhat, which resulted in excellent concentration in our fruit.

### Winemaking

We receive the fruit within the early hours of the morning while it is still cool from the previous night. The bunches are sorted by hand and pressed whole bunch, allowing for a low extraction of juice. Half of the juice is fermented in old 300L barrels, while the rest is fermented in stainless steel to give freshness to the final wine. The wine spends 10 months aging on the lees in barrel and tank, which gives great mouthfeel and richness to the wine. We blend the 2 elements together right before bottling. The wine is not fined and only undergoes a very light filtration.

### Peak drinking

2014 through 2016

### Food Pairing

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

**Analysis:** Alcohol: 13.5 %; Residual Sugar: 2.2 g/l; VA: 0.33g/L; TA: 5.2; pH: 3.48

