

dornier

WINES



2015 | DORNIER CHENIN BLANC - SWARTLAND

Tasting Note by the Winemaker

The nose shows intense stone fruit and white pear, with hints of zesty citrus and perfume. The palate is rich and dense, with concentrated flavours of pineapple, green melon and honey. The palate is fresh yet full, with a long, intense finish.

Vineyards

We source Chenin Blanc from 3 old bush vine vineyards located in the Swartland, where the soil consists of decomposed granite with a sandy composure. The vines are dry-farmed, and yield intensely rich, perfumed fruit.

The wines from this season are fresh and bright, but still show an underlying complexity.

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 3 elements together right before bottling. The wine is not fined and only undergoes a very light filtration.

Peak drinking

2016 through 2017

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: 0.36g/L; TA: 5.3; pH: 3.37

