

dornier

W I N E S



Modern Classics from Stellenbosch

2004 | DORNIER DONATUS RED - STELLENBOSCH

Cabernet Franc 70%, Merlot 30%

With our DONATUS, we strive to create a premium red blend showing both a distinctive local character and our individual style. We achieve this with a careful selection of fruit from our healthy vineyards. All wines are fermented and aged in separate batches and skilfully blended after a long ageing process. There are no standard blending components; consistency is only to be achieved in quality and style. DONATUS offers the best of old world, classic concentration and new world boldness.

Vintage Conditions

The winter leading up to the 2004 vintage was very dry, with late rains in December shortly before véraison. Spring and the start of Summer was fairly cool allowing the grapes to become very concentrated and rich in flavour. This was followed by a relatively cool growing season which ripened the grapes slowly to achieve phenolic ripeness. The cool conditions also resulted in balanced and healthy fruit.

Fermentation and Aging

Our red wines for the DONATUS blend were fermented in vineyard specific batches for between 14 and 21 days and then punched down and pumped over twice a daily. The wines then spent a further 18 months maturing in first fill, French oak barrels.

Optimum drinking

2007 to 2012

Tasting Note by the Winemaker

This wine possesses all the true characteristics evident of these right bank varieties. The Cabernet Franc lends its great finesse and delicate violet perfume complimented beautifully by the rich dark fruits of the Merlot.

The palate encounters true tannin refinement and silky poise complimented by a distinctive minerality while the finish refelects the wine's true essence with a soft and elegant linger.

Accolades: Platter 4.5 Stars; Decanter World Wine Awards: Silver Medal

Analysis: Alcohol: 15%; Residual sugar: 1.5g/L; Final pH: 3.53; Total Acid: 5.5g/L; VA: 0.55g/l

