

dornier

W I N E S



Modern Classics from Stellenbosch

2006 | DORNIER DONATUS *Cabernet Sauvignon 96%/Cabernet Franc 4%*

Philosophy

With our DONATUS, we strive to create a red premium 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 always achieved in quality and style. DONATUS offers the best of old world classic concentration and new world boldness.

Vintage Conditions

The 2006 harvest started off with relatively cool conditions, which continued into mid summer allowing for slow and even ripening. This also led to the harvest being delayed by up to 14 days compared to 2005. The yield was on average lower, however resulting in increased intensity and flavour concentration among both red and white varieties with excellent colour and elegant, fine structured wines being produced. One of the better harvests of the decade.

Fermentation and Aging

For this Donatus blend we utilised two premium vineyards on our property both with exceptional fruit year after year. As we recognised their quality early we were able to maximize their potential through our winemaking techniques in order to express the best characteristics of each variety. Cold soaking was followed by a gentle fermentation with pump overs performed twice daily. The grapes then remained for a further two weeks on the skins to gain complexity and overall tannin structure. Each batch then spent 14 months in 55% New French oak barrels before being carefully blended.

Tasting notes by Winemaker

Due to the superb harvest conditions of 2006 this truly classical wine possesses all the attributes of an astounding wine. A nose dominated by fragrant black currant and cassis fruit stemming from the Cabernet Sauvignon component while the Cabernet franc lends it freshness and delicate violet aromas, all backed up by the fine nuances of French oak. The pallet is firm yet undeniably elegant, polished and beautifully balanced with an immensely persistent finish as one would expect from a Cabernet Sauvignon dominated wine.

Alcohol: 14 %, Res. Sugar: 1.66 g/L, pH: 3.6, Total Acidity: 5.6g/L, VA: 0.4g/l



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