

dornier

WINES



Modern Classics from Stellenbosch

2004 | DONATUS WHITE

Matthew Jukes (UK): "A clever blend!"

Philosophy

Besides Chenin Blanc and Semillon there is a small component of Sauvignon Blanc in this wine adding to its complexity. The blending of these three varieties has not often been attempted in South Africa; however, we believe that these wines in unison offer a well-balanced and attractive wine.

Vintage Conditions

The winter leading up to the 2004 vintage was very dry, with late rains in December just before veraison. Spring and the start of summer were fairly cool allowing the grapes to become very concentrated and rich in flavour. This was then further followed by a relatively cool growing season which made the grape ripen slowly and achieve phenolic ripeness, the cool conditions also contributed to balanced and healthy fruit.

Fermentation and Aging

The grapes were mostly brought in early while still cool from the night. All grapes are whole bunch pressed giving high quality clear juice for fermentation. Half of the wine was then fermented for up to 10 days at 13° Celsius in stainless steel tanks and the balance; Chenin Blanc was fermented in 225-liter first fill French oak barrels and further aged for 3 months with bâtonnage once a week.

Tasting note

Donatus 2004 White once again has an obvious element of peach and dried apricot, with subtle notes of citrus fruits adding a restrained dimension to the wine. The middle palate exudes thickness and weight, which follow onto a long and structured finish, which is a perfect balance between fruit, acid and alcohol.

Peak Drinking

2005-2009

Analysis

Residual Sugar;	4.27 g/l	Alcohol;	12.53 %
Total Acid;	6.71 g/l	pH;	3.21
Total So2;	76ppm		

