

dornier

W I N E S



2009 | DORNIER DONATUS WHITE - WESTERN CAPE

Chenin Blanc 77%/ Semillon 23%

The focus behind this blend is to bring together the opulence and complexity of Chenin Blanc with the freshness and rich mouth feel of the Semillon. In addition to the fruit traditionally used from vineyards in Stellenbosch, we decided to source fruit from an old, dry land vineyard within the Swartland region.

Vintage Conditions

The 2009 vintage was hailed as one of the best vintages since 2003. Moderately warm climatic conditions prevailed throughout the growing seasons with relatively little rain, which resulted in very even vine growth. These characteristics are very desirable for top quality fruit production. Crop levels were however slightly lower than previous years, but as is often the case it can lead to more intense fruit expression.

Fermentation and Aging

We receive the grapes within the early hours of the morning while still cool from the previous night. For both the Chenin blanc and the Semillon we only extract up to a maximum of 550L per ton of grapes. Each batch is then slowly fermented in new and second fill French oak barrels at approximately 15 degrees Celsius as to maintain freshness and fruit quality. Both batches then spent a further 8 months on their fine lees within barrel providing fullness and complexity to the wine.

Optimum drinking

From 2010 onward up to 5 years.

Tasting Note by the Winemaker

The Swartland Chenin blanc added complexity and fullness to the wine. The nose is dominated by ripe golden delicious apples, citrus nuances and roasted nuts. Complementing flavours of tropical fruit lend a rounded, full palate with elements of freshness and minerality, and a perfect balance between sweetness, acidity and alcohol, leaves a long lasting aftertaste.

Food pairing

Lime cob ceviche, Braised abalone, Green asparagus with hollandaise and fresh green figs with brie.

Analysis: Alcohol: 13.5 %; Residual sugar: 1.76 g/L; Total Acid: 5.82 g/L; Final pH: 3.35

