

dornier

WINES



2010 | DORNIER DONATUS WHITE - WESTERN CAPE

Chenin Blanc 74%/ Semillon 26%

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.

Tasting Note by the Winemaker

With its brilliant yellow tinge, the wine offers a full array of flavours from peach, white pear and orange zest with nuances of honeysuckle and roasted nuts. The palate is rich and abundant in primary and secondary flavours along with a luscious texture and mid palate weight. Elements of minerality combine with the harmonious acidity leaving one with a lasting fresh aftertaste.

Vintage Conditions

The 2010 vintage was by no means the easiest. The quality was excellent but we were badly affected by the winds around flowering which had a drastic effect on the earlier varieties. From January until the end of harvest great weather prevailed with almost no rain. These lower crop levels due to the winds resulted in the vines having less fruit to ripen and thereby concentrating their flavours within, which produced high quality complex fruit with lovely freshness and elegance.

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 2011 onwards up to 5 years.

Food pairing

Being a full flavoured wooded wine, creamy seafood dishes with richness and weight such as sole, butterfish, abalone and lobster will complement this wine. Also successful with lighter poultry and cream based pasta dishes. We have even found that lime Ceviche works particularly well.

Analysis: Alcohol: 14 %; Residual sugar: 1.8 g/L; Total Acid: 6.2 g/L; Final pH: 3.45

