

# dornier

WINES



## 2016 | DONATUS WHITE - Stellenbosch *Chenin Blanc 80% / Semillon 20%*

The idea behind this blend is to bring together the opulence and complexity of Chenin Blanc with the freshness and rich mouth feel of the Semillon.

### *Tasting Note by the Winemaker*

The nose is bursting with aromas of white flowers, crisp pears and stone fruit. The palate is elegant and delicate, with flavours of grapefruit, minerals, peaches and honey. The wine has a terrific mouthfeel and a fine minerality on the finish. There is a lovely underlying freshness to this wine.

### *Vineyards*

We source Chenin Blanc from old bushvine vineyards in Stellenbosch with a "koffie-klip" soil, offering minerality and finesse to the blend. We blend the Chenin Blanc with Semillon from our Dornier property, where the soil is quite cool, offering freshness to the blend.

The wine from this season are fresh and bright, but still show an underlying complexity.

### *Winemaking*

We receive the fruit in the early hours of the morning when it is still cool. The parcels of fruit are fermented separately in 300L and 400L French oak barrels, of which 25% is new. The wine spends 11 months aging on the lees in barrel, which gives great mouthfeel and richness to the wine.

### *Food pairing*

Being a full flavoured wooded wine, seafood dishes with richness and weight such will complement this wine. Think crayfish, prawn risotto, clams and yellowtail. It will also work well with pork belly, Thai curries and roasted aubergine dishes.

*Analysis: Alcohol: 14%; Residual sugar: 2.4g/L; Total Acid: 5.9g/L; pH: 3.23; VA: 0.56 g/L*

