

dornier

WINES



Modern Classics from Stellenbosch

2016 | DORNIER EQUANIMITY CABERNET SAUVIGNON – STELLENBOSCH

Tasting Note by the Winemaker

A classic example of this noble variety with concentrated fruit, bold structure and the ability to age well. Intense cherry colour with a full bouquet of cassis, black berries, pencil shavings, liquorice, subtle oak and hints of mint. The palate is dense with concentrated flavours of dark fruit combining with elegant tannins to create a well-balanced wine with a long finish.

Harvest Conditions

Although very dry, the ripening season leading up to the 2016 harvest provided excellent conditions for optimal ripeness and flavour development that resulted in exceptional fruit concentration and elegance in the wines of this vintage.

Fermentation and Aging

This wine was fermented in open tanks with pump overs and punch downs being performed four times daily to extract all possible flavours from the berries. After alcoholic fermentation the wine underwent malolactic fermentation in barrel followed by 18 months ageing in 30% new French oak barrels.

Peak drinking

From 2018 for up to 10 years.

Food Pairing

Best with beef, lamb and game dishes.

Analysis: Alcohol: 14.5%; RS: 3.6g/l; Total Acid: 6g/l; pH: 3.6; VA: 0.64g/l

