

dornier

WINES



Modern Classics from Stellenbosch

2017 | DORNIER MERLOT - STELLENBOSCH

Vineyards

The vines are planted on the south westerly slopes of Stellenbosch Mountain in soils consisting of red and yellow decomposed granite with a high clay content. The Merlot vineyard is planted to selected clones that yield better quality grapes and lower production per vine. Viticultural techniques based on methods and principles respectful to the environment allow for a productive balance of about 8 tons of grapes per hectare.

Winemaking

Optimally ripe grapes were hand-picked and sorted before fermentation, to ensure that only the finest quality fruit was selected for the wine. The grapes were fermented in open stainless steel tanks with pump overs performed regularly. The wine spent 16 months ageing in French oak barrels before final blending and bottling.

Tasting Note by the Winemaker

This wine has aromas of cherry, dark berries and hints of fynbos with a bright ruby-red colour. The palate shows freshness, concentration and balance, with flavours of ripe black cherries, plums and black current. There is a lengthy fullness on the palate and an understated class and elegance.

Food pairing

This wine is the perfect match for game, such as Kudu, roasted and stewed red meats and aged cheeses.

Analysis: Alcohol: 14.5%; Residual sugar: 3.7 g/L; Total Acid: 5.8 g/L; pH: 3.53; VA: 0.68

