

dornier

W I N E S



Modern Classics from Stellenbosch

2009 | DORNIER PINOTAGE - STELLENBOSCH

Dornier Wines is a boutique winery situated in one of the world's prime winegrowing areas, the Stellenbosch Mountain. All our vineyards lie within a perimeter of two kilometers.. This Pinotage is the result of a careful selection of fruit from our healthy vineyards. With this wine we aim to show what we believe this unique South African varietal should taste like.

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

This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily as to only extract the elegant soft tannins. After primary alcoholic fermentation the wines underwent malolactic fermentation followed by 12 months ageing in 20% new oak and the remainder in second fill French oak barrels to provide for supple, rounded tannins.

Peak drinking

From 2010 for up to 8 years.

Tasting Note by the Winemaker

As 2009 was an excellent vintage we are by no means surprised by the quality and array of flavours one encounters within this Pinotage. The nose offers the classic plum, hints of blackberry and savoury aromas common to the variety, backed up by mocha derived from the 12 month French oak barrel ageing. The palate shows off with its concentrated fruit entry, masculine yet well polished tannin structure and a lingering aftertaste.

Food pairing

A truly versatile wine that pairs well with many of the red meat dishes, stew etc. but also has the unique ability to pair with dishes that have elements of spice within them such as mild poultry curries as well as the ever popular Cape Malay dish, Bobotie.

Analysis: Alcohol: 14 %; Residual sugar: 3.4g/L; Total Acid: 5.9g/L; Final pH: 3.51; VA: 0.47

