

# dornier

WINES



*Modern Classics from Stellenbosch*

## 2010 | DORNIER PINOTAGE - STELLENBOSCH

### *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*

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 10% new oak and the remainder in second fill French oak barrels to provide for supple, rounded tannins.

### *Peak drinking*

From 2011 for up to 8 years.

### *Tasting Note by the Winemaker*

As mentioned above the 2010 vintage furnished us with great quality fruit, albeit scarce. This wine shows an abundance of ripe fruit flavours ranging from mulberry and plum backed up by the subtle roasted oak flavours. The palate boasts excellent concentration with super fine tannins and great length.

### *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: 14.5 %; Residual sugar: 2.2g/L; Total Acid: 5.55g/L; Final pH: 3.6; VA: 0.49

