

# dornier

WINES



*Modern Classics from Stellenbosch*

## 2012 | DORNIER PINOTAGE - STELLENBOSCH

### *Vineyards*

The vines are planted on a sandy, alluvial soil at a very low elevation. The site is cooled by the south easterly wind, providing the vine with a longer hang time for the fruit. Ripening is slowed and the grapes achieve phenolic ripeness and lower sugar levels. The 2012 vintage provided a cool February, resulting in wonderfully balanced and flavourful fruit.

### *Winemaking*

This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily to extract softer tannins. The wine spent 12 months ageing in French oak barrels, of which 10% were new. The wine is not fined before bottling.

### *Tasting Note by the Winemaker*

This wine shows an abundance of plum, dark berry and cassis on the nose, with hints of chocolate and caramel. The palate has a mineral edge, with flavours of molasses, mulberry and vanilla. The palate boasts excellent concentration with super fine tannins and great length.

### *Food pairing*

This wine pairs well with ostrich, beef fillet and lamb dishes. It also has the unique ability to pair with dishes that have elements of spice in them, such as mild chicken curries and Bobotie.

**Analysis :** Alcohol: 14.0 %; Residual sugar: 1.9 g/L; Total Acid: 5.4 g/L; Final pH: 3.48; VA: 0.34

