

dornier

WINES



Modern Classics from Stellenbosch

2016 | DORNIER PINOTAGE - STELLENBOSCH

Vineyards

The vines are planted on a combination of sandy and alluvial soil at a lower elevation next to a stream. Because of this special site, the balance between the yearly growth of the shoots and crop delivered is nearly perfect. The vineyard is cooled by the South Easter during the ripening season. This cool summer wind provides for a longer ripening time on the vine for the grapes to achieve optimal phenolic ripeness and it also ensures a healthy crop.

Winemaking

During harvest bunches were destemmed and the wine was fermented in open stainless steel tanks with pump overs performed five times daily during fermentation. Malolactic fermentation took place in barrel, and the wine spent a further 12 months aging in French oak barrels, of which 15% were new.

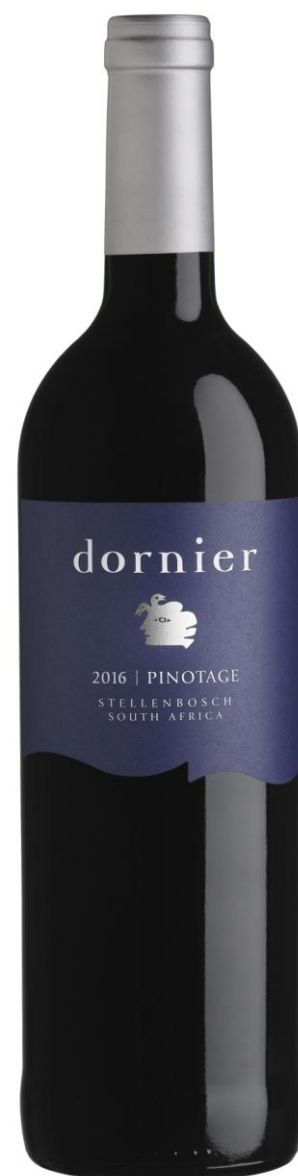
Tasting Note by the Winemaker

This wine shows upfront aromas of black cherry, dark berry and cassis on the nose, with hints of tobacco and nutmeg. The palate is bursting with ripe plum, vanilla bean, violets and bramble. The wine has a full palate with a lovely freshness, and finishes with a pleasant refined tannin profile.

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: 14.5 Vol%; Residual sugar: 2.6 g/l;
Total acid: 5.6 g/l; pH: 3.51; VA: 0.63



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