

# dornier

WINES



Modern Classics from Stellenbosch

## 2013 | DORNIER SYRAH

### Tasting Note by the Winemaker

The nose is filled with aromas of red berry, fynbos and sweet spice. The palate is creamy and delicate, with hints of redcurrant and cedar. The finish is savoury and has a lingering aftertaste of berry and white pepper.

### Vineyard

The grapes come from a vineyard on the slopes of Faure, a small region on the edge of Stellenbosch. The vines are planted on soils composed of shale and decomposed granite, and are 6km from the ocean with sea breezes creating a cooler microclimate for the vineyard.

### Winemaking

This wine was fermented in open stainless steel tanks of which 75% of the grapes were destemmed and 25% were left whole bunch. We performed gentle pump overs twice daily to extract optimum fruit flavours and tannin. After primary alcoholic fermentation the wines underwent malolactic fermentation followed by 12 months ageing in second and third fill French oak barrels to retain the delicate fruit flavours of the wine.

### Food pairing

This Syrah pairs well with lamb, beef and bobotjie due to its spicy edge. It will also go well with Moroccan-spiced chicken dishes, roasted baby vegetables and barbequed meat.

**Analysis:** Alcohol: 14%; Residual Sugar: 2.1g/l; VA: 0.50g/L; TA: 5.2; pH: 3.61

