

## Dornier Donatus 2004

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Miguel Chan, sommelier at The Cellars-Hohenort Hotel in Constantia, was asked to create a four-course luncheon matched with selected wines from the Dornier winery in Stellenbosch.

Miguel is a master at food and wine pairing and each of the courses we had matched the wines perfectly. But, the course that stood out for me as the most perfect in harmony with the food and wine, was the grain fed fillet of beef with mushroom ragout and red wine jus.

The fillet was tender and cooked to perfection having been 'matured' for 15 weeks and it perfectly enhanced the spicy black cherry flavours of the Cabernet Franc!

The smaller percentage of Merlot made its appearance on a softer note but enough to tantalise the flavours of the mushroom.

Dornier is a small winery located in the Stellenbosch area and benefits from the cool False Bay breezes resulting in classic and elegant wines. The magnificent loft-style brick faced winery set at the foot of the Stellenbosch Mountain range has been designed to integrate with the striking surroundings.

Winemaker, JC Steyn, has been given a free hand to create his own expression in the wines he produces under the three labels: The Donatus being the flagship, then the Dornier range, followed by the Cocoa Hill range — all offering excellent quality.

The Dornier Donatus Cabernet Franc/Merlot 2004 shows an excellent dark plummy colour with delicate violet and nutmeg aromas. The palate shows a silky expression of black cherry flavours with fine concentrated tannins on the finish.

Enjoy now or keep for a further four years.

Expect to pay R155.50

To order this wine contact [Wine Concepts](#).



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