

dornier

WINES



Collector's Edition

2007 | DORNIER CHENIN BLANC NATURAL SWEET 'FROSKÖNIG'

It's... like drinking sunbeams and rainbows! Roald Dahl

Background

Just like the story of Leda and the Swan, the King Frog is another great tale of metamorphosis. The transformation from man to animal and animal to man are themes which fascinated the artist, Christoph Dornier, founder of Dornier Wines. The making of wine is a miracle that we experience every year. Chenin blanc is our white variety of choice and this particular wine shows the culmination of our efforts to create great wines from this variety.

Fermentation and Aging

For this unique wine, we harvested the grapes at optimal ripeness in order to preserve the natural acidity. After harvesting the grapes, they are placed on large drying racks and allowed to desiccate; thereby concentrating the sugar and flavours within. Approximately one month later the grapes are ready for pressing in an old style basket press. This process lasted for two days due to the difficulty of extracting the syrup-like juice. The juice was then barrel-fermented and remained in barrel for a further two years before bottling. Only 1 barrel was produced, making this wine even more exclusive.

Tasting Note by the Winemaker

A wine with an alluring colour and an alluring nose dominated by honey, preserved peach and white pear, with nuances of dried apricot and roasted nuts. The highly viscous palate possesses a great sweet sour balance between sugar and the acidity with ripe yellow fruits and an extremely long aftertaste that leaves one desiring more.

Analysis: Alcohol: 12 %; Residual sugar: 250g/L; Total Acid: 6.9g/L; Final pH: 3.5; VA: 1.2g/L

Production: 370 bottles

