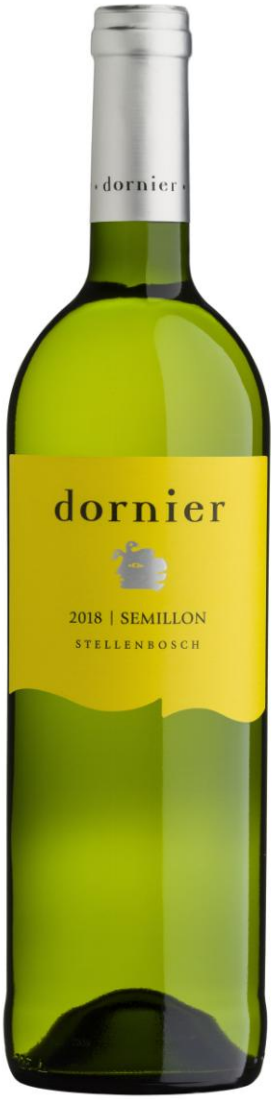
dornier
WINES

Modern Classics from Stellenbosch

2018 | SEMILLON



Tasting Note by the Winemaker
On first impressions this wine has an attractive golden colour. The nose is bursting with flavours of lemon rind, fresh hay, caramelised apple and honey. The palate is rich in flavours of quince, lemon meringue and brioche, with a luscious full texture backed by a well-balanced acidity and lingering aftertaste.

Vineyards
The grapes are from a single site on the Dornier property. The soil is made up of red and yellow decomposed granite. We select from the best vines on the site, which lie slightly elevated from the rest of the block on a steep slope. The yields are naturally low here with concentrated fruit, full of flavour.

Winemaking
The grapes are hand harvested at optimum ripeness. Hand harvesting allows us to sort the fruit in the vineyard. The juice was fermented in new- and second fill 300L French oak barrels and aged on the lees for ten months giving the wine a rich and creamy texture.

Peak drinking
2019 through 2021

Food pairing
Perfect to accompany Asian style dishes, curries, poultry and pork dishes.

***Analysis**: Alcohol: 13.5 %; Residual Sugar: 3.4g/l; VA: 0.62g/L; TA: 5.9; pH: 3.43*

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