

dornier

WINES



Modern Classics from Stellenbosch

2012 | CMD - STELLENBOSCH

Malbec 80% / Cabernet Franc 15% / Petit Verdot 5%

Tasting notes by Winemaker

The CMD 2012 is a full bodied blend of the three lesser known Bordeaux varieties. Berry and black cherries aromas are supported by subtle hints French oak. The pallet is a true reflection of the nose of the wine. Concentrated fruit and firm tannins with a lingering finish. The Cabernet Franc also adds a hint of austerity to this elegant blend.

Vineyard

CMD is a blend of Malbec, Cabernet Franc and Petit Verdot from three unique vineyards which yield very small quantities of finely concentrated fruit. The vines are located high up on the mountain behind Dornier, where the soil consists of red decomposed granite with a lot of rocky material and a high clay content. Clay has a cooling effect as it retains water. This keeps the roots cool and leads to slow ripening of the grapes.

Winemaking

The grapes are picked by hand, which allows us to sort bunches in the vineyard before a second berry sorting in the cellar. The three parcels of fruit are fermented separately in open top fermenters with gentle punch downs twice daily. Malolactic fermentation takes place in the barrel for better integration and roundness. The wine then ages for 18 months in French oak barrels, of which 45% is new.

Analysis

Alcohol: 13.67% Res. Sugar: 2 g/L pH: 3.41, Total Acidity: 5.9g/L VA: 0.5g/l

