

dornier

WINES



Modern Classics from Stellenbosch

2017 | DORNIER PINOTAGE

Vineyards

The two bush vine vineyards that the grapes for this wine are sourced from are planted on very different sites.

The first vineyard is planted in the much drier Swartland about 50 kilometres north of Dornier. In this area the soil consists out of a combination of sand and coffee stone. The vineyards are not irrigated and the vines bear small bunches with wonderfully concentrated flavours.

The second vineyard is situated in the Somerset West area on a south westerly slope with a lovely sea view. The soil consists of fine gravel on top of a clay subsoil. The vineyard is cooled by the South Easter during the ripening seasons well as its proximity to the ocean, only four kilometres.

Winemaking

During harvest bunches were destemmed and the wine was fermented in open stainless steel tanks with pump overs performed five times daily during fermentation. Malolactic fermentation took place in barrel, and the wine spent a further 12 months aging in French oak barrels, of which 15% were new.

Tasting Note by the Winemaker

This Pinotage has a deep garnet red appearance. The aroma is intense and persistent with notes of cherry and red berries with a subtle Turkish Delight or rose water backdrop. The palate has great structure with distinct notes of plum, bitter cherry, strawberry jam and black pepper supported by restrained spicy oak flavours on the finish.

Food pairing

This wine is a fine accompaniment to roast meats and game. It also has the unique ability to pair well with dishes that have elements of spice, such as curries and Bobotie.

Analysis: Alcohol: 14 Vol%; Residual sugar: 2.9 g/l; Total acid: 5.8 g/l; pH: 3.61; VA: 0.69

