

dornier

WINES



Modern Classics from Stellenbosch

2017 | DORNIER SIREN SYRAH

Vineyard

The grapes for Dornier Siren Syrah come from a vineyard on the slopes of Simonsberg in Stellenbosch. The vines are planted on deep red soils. The vineyard is north east facing, but because of the proximity to the Simonsberg the first rays of sunlight only reach this vineyard later in the mornings due to the mountain shadow. During the summer months the vineyard is kept cool and healthy by the prevailing South Easterly winds.

Winemaking

The grapes were fermented in open stainless steel tanks. Pump overs and punch downs were done four times daily to extract fruit flavours and tannin. After alcoholic fermentation the wines underwent malolactic fermentation followed by 15 months ageing in French oak barrels.

Tasting Note by the Winemaker

The nose is filled with aromas of red berry, spices, violets and lilies. The palate is creamy and delicate with hints of redcurrant and cedar. The finish is clean and has a lingering aftertaste of berry and white pepper.

Food pairing

This Syrah pairs well with lamb, beef and bobotie.

Analysis: Alcohol: 14.5%; RS: 2.8g/l; VA: 0.7g/l; TA: 5.9; pH: 3.59.

