

dornier

WINES



Modern Classics from Stellenbosch

2017 | DORNIER MALBEC

Tasting Note by the Winemaker

In South Africa Malbec is most commonly used as one of five varietals in a red Bordeaux blend. On Dornier the wine made from this grape with its thick skinned berry and green flesh tends to be full and juicy with aromas of dark berries and plum with hints of violet that is typical of the varietal. The palate is rich in texture and shows characteristics of berry, dark chocolate and juicy fruit. The finish is long with a balanced acidity and fine tannin structure.

Vineyard

The Malbec vineyard is planted on our Groenkloof farm on the slopes of Stellenbosch Mountain and is the highest vineyard on Dornier. The soil consists of decomposed granite. The yield of this vineyard is kept low naturally because Malbec seems to be a favourite of the resident troop of baboons.

Winemaking

This wine was fermented in open stainless steel tanks with regular pump overs. After alcoholic fermentation the wines underwent malolactic fermentation followed by 18 months ageing in 20% new and the balance in second fill and older French oak barrels.

Food pairing

This wine pairs well with barbecued meats like beef or lamb.. It also matches with more exotic flavours like Thai roast duck and Cajun chicken. A classic complement to vegetarian or meat empanadas.

Analysis: Alcohol: 14.5%; Residual Sugar: 3.2g/L; VA: 0.59g/L; TA: 5.8g/L; pH: 3.53

