

dornier

WINES



Modern Classics from Stellenbosch

2015 | DORNIER CMD - STELLENBOSCH

Petit Verdot 46% / Malbec 41% / Cabernet Sauvignon 13%

Tasting notes by Winemaker

Dornier CMD 2015 is a full-bodied blend of the three lesser-known Bordeaux varieties. Berry and black cherry aromas are supported by subtle hints of French oak. The pallet is a true reflection of the nose of the wine. The wine shows concentrated fruit and firm tannins with a lingering finish. The Cabernet Franc adds a hint of austerity to this elegant blend.

Vineyard

CMD is a blend of Petit Verdot, Malbec and Cabernet Franc from three unique vineyards which yield very small quantities of concentrated fruit. The vines are located high up on the Stellenbosch Mountain behind Dornier, where the soil consists of red decomposed granite with a lot of rocky material and 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 punch downs four times a day. 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: 14 % Res. Sugar: 2.4 g/L pH: 3.6, Total Acidity: 5.8 g/L VA: 0.65 g/l

