

dornier

WINES



Modern Classics from Stellenbosch

2009 | Dornier Cabernet Sauvignon / Merlot

Tasting Note by the Winemaker

As 2009 was a fantastic year we were blessed with great fruit concentration along with fine structured tannins. The wine possesses great fruit ranging from red berries and plum with hints of blackberries backed up by lush aromas of mocha and cloves. The palate has an abundance of dense, yet fine tannins with superior fruit and a well balanced acidity.

Vintage Conditions

The 2009 vintage was hailed as one of the best vintages since 2003. Moderately warm climatic conditions prevailed throughout the growing seasons with relatively little rain, which resulted in very even vine growth. These characteristics are extremely desirable for top quality fruit production. Crop levels were however slightly lower than previous years, but as is often the case, it invariably leads to more intense fruit expression.

Fermentation and Ageing

Although Cabernet Sauvignon and Merlot are great blending partners we ferment and age each parcel separately until final blending just prior to bottling. Each portion receives approximately 25% new 225 liter French oak with the remainder being second and third fill barrels for anything between 16 and 18 months. The 2009 comprised 51% Cabernet Sauvignon and 49% Merlot.

Peak drinking

From 2011 for up to 8 years.

Food Pairing

Best with beef, lamb and game dishes cooked in a concentrated sauce full of flavour. Will also pair well with dishes enhanced with black pepper and cloves. Other great pairings include rich duck dishes, quail and also works very well with roast lamb and beef stews.

Analysis: Alcohol: 14.5%, Residual Sugar: 3.4 g/l, TA: 5.8 g/l, Final pH: 3.55, VA: 0.46 g/l

