

dornier

WINES



Modern Classics from Stellenbosch

2011 | Dornier Cabernet Sauvignon / Merlot

Tasting Note by the Winemaker

This wine shows rich dark fruits on the nose, with aromas of blackcurrant, boysenberry, chocolate and cedar wood. The palate is rich in ripe berries, with hints of mocha. The tannins are fine in structure, and the wine is full in balance with a lingering fruity finish.

Vintage Conditions

The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. Initially however we predicted 2011 to be a significantly shorter harvest. It started off slightly later for us and due to some exceptionally hot spells towards the end of February we anticipated that it would end a lot earlier than usual too. January and early February were however ideal for the ripening of the reds allowing long hanging times with excellent flavour.

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 2011 comprised 50% Cabernet Sauvignon and 50% Merlot.

Peak drinking

From 2014 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%, Residual Sugar: 2.9 g/l, TA: 6.6 g/l, Final pH: 3.33, VA: 0.64 g/l

