

# dornier

WINES



## 2010 | DORNIER CHENIN BLANC - SWARTLAND

### *Vintage Conditions*

The 2010 vintage was by no means the easiest. The quality was excellent but we were badly affected by the winds around flowering which had a drastic effect on the earlier varieties. From January until the end of harvest great weather prevailed with almost no rain. These lower crop levels due to the winds resulted in the vines having less fruit to ripen and thereby concentrating their flavours within, which produced high quality complex fruit with lovely freshness and elegance.

### *Fermentation and Aging*

Fruit for this wine was sourced from the semi-arid Swartland area, well known for its dry-land bushvine Chenin blanc. Due to a slightly harsh terroir one obtains fruit with exceptional quality and concentration.

Upon reception the grapes received a light press after which the juice was fermented in tank as well as a few older barrels. The wine then remained on the full lees with regular battonage (lees stirring) for a further 5 months before filtering and bottling.

### *Peak drinking*

2010 through 2012

### *Tasting Note by the Winemaker*

For the second vintage of this wine we were yet again amazed at the fruit quality that comes out of this very warm growing region. The nose show off more upfront fruit than 2009 did with an array of white pear, dried peaches and ripe apricot aromas. The palate yet again surprised us with its seemingly perceived sweetness derived from the fruit as well as the extended lees contact. Flavours of ripe peach apricot persist on the palate with a lovely textured mid palate and a mouth watering aftertaste that lingers for seconds.

### *Food Pairing*

Enjoy along with most rich seafood dishes, light style chicken dishes, salads and mild Thai curry dishes.

*Analysis: Alcohol: 14 %; Residual Sugar: 2.45 g/l; VA: 0.3g/L; TA: 5.8; pH: 3.49*

