

dornier

WINES



Natural Creativity

2003 | DONATUS WHITE

Matthew Jukes (UK): "A clever blend!"

Philosophy

Besides Chenin Blanc and Semillon there is a small component of Sauvignon Blanc in this wine adding to its complexity. The blending of these three varieties has not often been attempted in South Africa; however, we believe that these wines in unison offer a well-balanced and attractive wine.

Vintage Conditions

Due to a cooler season and the healthy condition of the grapes, it was decided to create a white wine, which we thought best represented the 2003 vintage, allowing the Chenin Blanc to achieve full ripeness with ripe melon and golden delicious apple flavours. The Semillon introduces floral characteristics giving the wine a wider spectrum of flavours.

Fermentation and Aging

The grapes are picked at cool temperatures and are given between 5 and 10 hours of skin contact before the fermentation. The wines are then fermented for between 10 and 14 days and about 10 degrees Celsius before going into first fill French oak barrels for up to 6 months.

Peak drinking

3-5 years

Tasting Note

This brightly coloured wine with a healthy green tinge is packed with elements of pineapple, limes, Kiwi fruit, guavas and a resounding element of dried apricot flavour that leaps at you from the glass following through all the way on to the palate and finish. The weight on the mid-palate balanced with the firmness of the finish adding to the all-round crispness of this wine further harmonising the wine and giving one an impression of class and style.

Analysis

Residual sugar:	3g/L	Total Acid:	6.5g/L
Alcohol:	13.5 %	Final pH:	3.15
Total sulphur dioxide:	70ppm		

