

# dornier

W I N E S



## *Modern Classics from Stellenbosch*

### **2005 | DORNIER DONATUS WHITE**

*The focus behind this blend is to bring together the opulence and complexity of the barrel aged Chenin Blanc (65%) along with the freshness and rich mouthfeel of the Semillon (35%).*

#### ***Vintage Conditions***

The 2005 vintage was virtually the same size as 2004 and produced many outstanding quality wines with great concentration and acid balance across the whole spectrum of red and white varieties. Grapes were healthy and very little disease problems were encountered. Climatic conditions made for a very early vintage and generally most growers started the vintage 10 days earlier than 2004.

#### ***Fermentation and Aging***

The grapes were mostly brought in early while still cool from the night. All grapes are whole bunch pressed giving high quality clear juice for fermentation. The Chenin Blanc portion of the wine was then fermented slowly in 100% new French oak barrels at 15 degrees Celsius with the Semillon fermented at cold temperatures in stainless steel tanks. Both batches then spent a further 7 months on their fine lees providing for fullness and complexity.

#### ***Peak drinking***

From 2006 for up to 4 years.

#### ***Tasting Note by the Winemaker***

With its rich colour, evidence of the fine barrels aging, this wine provides for a full spectrum of flavours from ripe peach to white pear and even some citrus nuances backed up by a seamless wood ageing. On the palate one is immediately encountered by the richness and fullness provided by the Semillon with the freshness and complexity of the Chenin Blanc providing for a silky fine finish.

***Accolades:*** Platter 4.5 Stars

***Analysis:*** Alcohol: 13 %; Residual sugar: 1.3 g/L; Total Acid: 6.2 g/L; Final pH: 3.03; VA: 0.24

