

dornier

WINES



Modern Classics from Stellenbosch

2006 | DORNIER DONATUS WHITE

The focus behind this blend is to bring together the opulence and complexity of the barrel aged Chenin Blanc (81%) with the freshness and rich mouthfeel of the Semillon (19%).

Vintage Conditions

2006 Harvest started off with relatively cooler early and mid summer weather conditions, which allowed for slow and even ripening. This led to the harvest being delayed by up to 14 days compared to 2005. The crop was on average lower, resulting in increased intensity and flavour concentration in both the red and white varieties with excellent colour and elegance producing finely structured wines.

Fermentation and Aging

The grapes were brought in early while still cool from the night. 40% of each variety was then slowly fermented in new French oak barrels and the remainder in second fill barrels at 15 degrees Celsius as to maintain freshness. Both batches then spent a further 7 months on their fine lees providing fullness and complexity.

Optimum drinking

From 2007 onward up to 5 years.

Tasting Note by the Winemaker

Eight months of barrel ageing is evident in the opulent colour of this wine supported by aromas of white pear and peach and complemented by nuances of roasted coffee and citrus. The palate immediately enjoys the richness and fullness provided by the Semillon and lees contact. This combined with the freshness and complexity of the Chenin Blanc provides a silky fine finish.

Food Pairings:

Rich fish or chicken dishes, cream sauce and reductions where the creamy richness provide a lovely contrast to the wine's freshness and acidity; roasted duck and other spicy poultry dishes; vintage farm-style cheddar.

Accolades: Platter 4.5 Stars

Analysis: Alcohol: 13 %; Residual sugar: 2.75 g/L; Total Acid: 6.0 g/L; Final pH: 3.2

