

# dornier

WINES



## *Modern Classics from Stellenbosch*

### 2007 | DORNIER DONATUS WHITE

The focus behind this blend is to bring together the opulence and complexity of the barrel aged Chenin Blanc (74%) with the freshness and rich mouthfeel of the Semillon (26%).

#### *Vintage Conditions*

The season leading up to the harvest period provided excellent conditions for optimal ripeness and flavour concentration. This year the harvest started earlier than expected, 10 days to be exact, however, it ended approximately 10 days later. As far as whites were concerned we achieved perfect balance and ripeness offering all the ingredients needed for making superb wines.

#### *Fermentation and Aging*

We receive the grapes in early hours of the morning while still cool from the previous night. Both the Chenin blanc and the Semillon are then slowly fermented in new and second fill French oak barrels at 15 degrees Celsius as to maintain freshness. Both batches then spent a further 7 months on their fine lees within barrel providing fullness and complexity to the wine.

#### *Optimum drinking*

From 2008 onward up to 5 years.

#### *Tasting Note by the Winemaker*

Eight months of barrel maturation are evident in the opulent colour and richness of this wine supported by aromas of white pear and cumquat and complemented by nuances of honey and citrus. The palate immediately enjoys the length and fullness provided by the Semillon and the extended lees contact. This combined with the freshness, elegance and complexity of the Chenin Blanc provides a silky fine finish with a lasting aftertaste.

#### *Accolades*

Platter 4\*, IWC Silver (06), Decanter Bronze (08)

*Analysis: Alcohol: 13.5 %; Residual sugar: 3.5 g/L; Total Acid: 5.8 g/L; Final pH: 3.2*

