

# dornier

W I N E S



## 2011 | DORNIER DONATUS WHITE - WESTERN CAPE

*Chenin Blanc 86%/ Semillon 14%*

The focus behind this blend is to bring together the opulence and complexity of Chenin Blanc with the freshness and rich mouth feel of the Semillon. In addition to the fruit traditionally used from vineyards in Stellenbosch, we decided to source fruit from an old, dry land vineyard within the Swartland region.

### *Tasting Note by the Winemaker*

With its brilliant yellow tinge, the wine offers a full array of flavours from peach, white pear and orange zest with nuances of honeysuckle and roasted nuts. The palate is rich and abundant in primary and secondary flavours along with a luscious texture and mid palate weight. Elements of minerality combine with the harmonious acidity leaving one with a lasting fresh aftertaste.

### *Vintage Conditions*

The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. Initially however we predicted 2011 to be a significantly shorter harvest. It started off slightly later for us and due to some exceptionally hot spells towards the end of February we anticipated that it would end a lot earlier than usual too. January and early February were however ideal for the ripening of the whites allowing long hanging times with excellent flavour

### *Fermentation and Aging*

We receive the grapes within the early hours of the morning while still cool from the previous night. For both the Chenin blanc and the Semillon we only extract up to a maximum of 550L per ton of grapes. Each batch is then slowly fermented in new and second fill French oak barrels at approximately 15 degrees Celsius as to maintain freshness and fruit quality. Both batches then spent a further 8 months on their fine lees within barrel providing fullness and complexity to the wine.

### *Optimum drinking*

From 2012 onwards up to 5 years.

### *Food pairing*

Being a full flavoured wooded wine, creamy seafood dishes with richness and weight such as sole, butterfish, abalone and lobster will complement this wine. Also successful with lighter poultry and cream based pasta dishes. We have even found that lime Ceviche works particularly well.

*Analysis: Alcohol: 13.5 %; Residual sugar: 2.0 g/L; Total Acid: 6.3 g/L; Final pH: 3.44*

