

dornier

WINES



Modern Classics from Stellenbosch

2015 | DORNIER CABERNET SAUVIGNON – STELLENBOSCH

Tasting Note by the Winemaker

A good example of this noble variety with opulent fruit, great structure and the ability to age well. The nose presents a full bouquet ranging from cassis, black berries and pencil shavings supported by hints of oak and cigar box aromas. The palate has density and concentration with firm tannins with well-balanced acidity and a long finish.

Vintage Conditions

The season leading up to the 2015 harvest period provided excellent conditions for optimal ripeness and flavour development. These longer ripening conditions provided for excellent fruit concentration and elegance in the wines of this vintage.

Fermentation and Aging

This wine was fermented in open stainless steel tanks with regular pump overs performed daily to extract all possible flavours from the berries. After alcoholic fermentation the wines underwent malolactic fermentation followed by 15 months ageing in 30% new and the remainder second fill French oak barrels.

Peak drinking

From 2016 for up to 10 years.

Food Pairing

Best with beef, lamb and game dishes.

Analysis: Alcohol: 14%; RS: 2.7g/l; Total Acid: 5.7g/L; pH: 3.6; VA: 0.54g/l

