

# dornier

WINES



*Modern Classics from Stellenbosch*

## 2004 | DORNIER MERLOT

*Dornier Wines is a boutique winery situated in one of the world's prime winegrowing areas, the Stellenbosch Mountain. All our vineyards lie within a radius of 2 kilometers. Nevertheless, they offer a surprising richness of different soil types and microclimates thus providing an array of flavour and style expressions.*

### *Vintage Conditions*

The winter leading up to the 2004 vintage was very dry, with late rains in December shortly before véraison. Spring and the start of Summer was fairly cool allowing the grapes to become very concentrated and rich in flavour. This was followed by a relatively cool growing season which ripened the grapes slowly to achieve phenolic ripeness. The cool conditions also resulted in balanced and healthy fruit.

### *Fermentation and Aging*

The individual batches of Merlot each spent approximately 14-21 days in vineyard specific batches for the primary alcoholic fermentation. Punch downs and pump-overs were carried out twice daily for colour and tannin extraction. The wines then underwent malolactic fermentation providing complexity and fullness followed by barrel maturation for 16 months in 30% new French oak barrels and the rest in second fill barrels.

### *Peak drinking*

From 2007 for up to 5 years.

### *Tasting Note by the Winemaker*

Aromas of dark fruit, mocha and some earthy undertones backed by hints of cedar.

The palate follows along the same trend as the nose with great red cherry fruit and savoury strength underlined by a fine tannin concentration with a long fresh aftertaste.

### *Food Pairing*

Undoubtedly this wine pairs best with a lamb shoulder cooked in a porcini mushroom sauce!! Other great pairings include rich duck dishes, quail and also works very well with roast lamb and beef stews.



**Analysis:** Residual sugar: 1.9 g/l; Total Acid: 5.8g/l; Alcohol: 14 %; Final pH: 3.56; VA: 0.54