dornier

WINES

Modern Classics from Stellenbosch

2005 | DORNIER MERLOT - STELLENBOSCH

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 two kilometers. Nevertheless, they offer a surprising richness of different soil types and microclimates. This Merlot is the result of a careful selection of fruit from our healthy vineyards.

Vintage Conditions
The 2005 vintage was virtually the same volume as 2004 and produced many outstanding quality wines with great concentration and balanced acidity across the whole spectrum of red and white varieties. Grapes were very healthy and climatic conditions made for a very early vintage. Generally most growers started the vintage 10 days earlier than in 2004.

Fermentation and Aging
Each batch of Merlot was fermented in open stainless steel tanks with gentle punch downs and pump-overs performed twice daily to obtain a fine and balanced tannin structure. After primary alcoholic fermentation the wines underwent malolactic fermentation in barrel followed by 16 months ageing in 30% new French oak and the remainder in second fill French oak barrels to produce supple, rounded tannins. Each lot of Merlot was then carefully selected and skilfully blended to create this unique expression.

Peak drinking
From 2008 for up to 8 years.

Tasting Note by the Winemaker
Generally known for its understated class and elegance, this Merlot is no exception. Flavours of fresh plum and cassis fruit dominate the nose supported by harmonious oak flavours of mocha, cedar and cloves. The palate encounters a superb structure backed by balanced, well-rounded acidity leaving a fresh, elegant and lasting impression.

Food pairing
Is most suitably enjoyed with red meat dishes, particularly lamb, Ostrich and venison but can easily accompany even lighter styled dishes, such as Turkey and Guinea Fowl.

Analysis: Alcohol: 14%; Residual sugar: 2.1g/L; Total Acid: 5.8g/L; Final pH: 3.47; VA: 0.52g/l