

dornier

WINES



Modern Classics from Stellenbosch

2015 | DORNIER MERLOT - STELLENBOSCH

Vineyards

The vines are planted on a soils consisting of red and yellow decomposed granite, with a high clay content. The site is sloped, allowing good drainage despite the moisture-retaining capacity of the soils. This leads to slow ripening of the berries, and excellent balance in the grapes.

Winemaking

The grapes were hand-picked and sorted before fermentation, to ensure that only the finest quality fruit was selected for the wine. The grapes were fermented in open stainless steel tanks with pump overs performed regularly. The wine spent 12 months ageing in French oak barrels before final blending and bottling.

Tasting Note by the Winemaker

This wine has aromas of tomato leaf, dark berries and a hint of truffle and a bright ruby red colour. The palate shows freshness and balance, with flavours of ripe black cherries, plums and molasses. There is a lengthy fullness on the palate, and the wine shows understated class and elegance.

Food pairing

This wine pairs well with rich meat dishes, such as roasted lamb, braised beef cheeks and oxtail, due to the fine tannin structure. The wine will also work well with game dishes, like roasted quail, duck or venison.

Analysis: Alcohol: 14.5%; Residual sugar: 1.9 g/L; Total Acid: 6 g/L; pH: 3.51; VA: 0.51



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