

# dornier

W I N E S



## *Modern Classics from Stellenbosch*

### **2004 | DORNIER PINOTAGE**

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 perimeter of two kilometers. Nevertheless, they offer a surprising richness of different soil types and microclimates. This Pinotage is the result of a careful selection of fruit from our healthy vineyards. With this wine we aim to show what we believe this unique South African varietal should taste like.

#### ***Vintage Conditions***

The winter leading up to the 2004 vintage was very dry, with late rains in December just before veraison. Spring and the start of summer were fairly cool allowing the grapes to become very concentrated and rich in flavour. This was then further followed by a relatively cool growing season which made the grape ripen slowly and achieve phenolic ripeness, the cool conditions also contributed to balanced and healthy fruit.

#### ***Fermentation and Aging***

This wine was fermented in open stainless steel tanks with gentle punch downs performed twice daily as not to extract too many aggressive tannins common to this variety. After primary alcoholic fermentation the wines underwent malolactic fermentation in barrel followed by 18 months second fill French oak barrel ageing to provide for supple, rounded tannins

#### ***Peak drinking***

From 2005 for up to 5 years.

#### ***Tasting Note by the Winemaker***

With its intense purple hue, this wine offers everything from earth- and mineral-laced fragrant strawberry aromas well complemented by tones of ripe plum with hints of liquorice. The palate provides for an elegant balance between a fine classically styled tannin structure and its rich centered fruit core comprising of wild berry and cedar. On the finish it entices one with persisting nuances of vanilla and fruit flavour along with a fresh balanced acidity.

***Accolades:*** Wine Magazine 4 Stars

***Analysis :*** Alcohol: 14.5 %; Residual sugar: 2.72g/L; Total Acid: 5.76g/L; Final pH: 3.62; VA: 0.63

