

dornier

WINES



Modern Classics from Stellenbosch

2008 | DORNIER PINOTAGE - STELLENBOSCH

Vintage Conditions

The winter leading up to the 2008 vintage was almost ideal, with cold weather and ample rain providing the perfect conditions for complete vine dormancy. These conditions are generally favoured for evenness and bud break which eventually result in a better-quality crop. Once the growing season commenced, cooler conditions dominated, proving ideal for slow ripening and intense flavour development.

Fermentation and Aging

This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily as to only extract the elegant soft tannins. After primary alcoholic fermentation the wine underwent malolactic fermentation followed by 12 months ageing in 11% new oak and the remainder in second fill French oak barrels to provide supple and rounded tannins.

Peak drinking

From 2010 for up to 5 years.

Tasting Note by the Winemaker

Each year the vineyard block leaves us amazed at the consistent quality and class of the wine it produces. Both parents of this cultivar (Pinot noir and Cinsaut) are each now becoming ever present. The wine shows the elegance and poise of the Pinot noir with its freshness and mild blackberry characteristics. From the Cinsaut it borrows the masculine flavours and upfront fruit attributes to provide a truly complex wine with a fine, well-crafted tannin structure.

Food Pairing

A truly versatile wine that pairs well with many of the red meat dishes, stew etc. but also has the unique ability to pair with dishes that have elements of spice within them such as mild poultry curries as well as the ever popular Cape Malay dish, Bobotie.



Analysis : Alcohol: 14 %; Residual sugar: 2.6g/L; Total Acid: 5.6g/L; Final pH: 3.57; VA: 0.39