

dornier

WINES



Modern Classics from Stellenbosch

2011 | DORNIER PINOTAGE - STELLENBOSCH

Vintage Conditions

The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. Initially however we predicted 2011 to be a significantly shorter harvest. It started off slightly later for us and due to some exceptionally hot spells towards the end of February we anticipated that it would end a lot earlier than usual too. January and early February were however ideal for the ripening of the reds allowing long hanging times with excellent flavour

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 wines underwent malolactic fermentation followed by 12 months ageing in 10% new oak and the remainder in second fill French oak barrels to provide for supple, rounded tannins.

Peak drinking

From 2012 for up to 8 years.

Tasting Note by the Winemaker

This wine shows an abundance of ripe fruit flavours ranging from mulberry and plum backed up by the subtle roasted oak flavours with hints of vanilla and spice. The palate boasts excellent concentration with super fine tannins and great length.

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: 14.0 %; Residual sugar: 3.8 g/L; Total Acid: 6.1 g/L; Final pH: 3.64; VA: 0.58

