

dornier

WINES



Modern Classics from Stellenbosch

2012 | LIMITED EDITION MALBEC

The focus behind this range, was to showcase single varietals grown on the Dornier Estate. Produced only in very small quantities, these wines have been nurtured to bring across the true expression of the Dornier Terroir as well as the unique characteristic of the single varietal.

Tasting Note by the Winemaker

The nose on this wine is full of black cherry and plum with a hint of spice. The palate is rich in texture and shows characteristics of sweet berries and juicy fruit. The finish is long with a balanced acidity and fine tannin structure.

Vineyard

The vines are planted on our homestead farm, where the soil is composed granite and shale, covered with a mantle of sandstone material. The vines get full sun which allows for optimum development of rich berry characters in this variety. In 2012 we had an unusually cooler February, allowing the fruit to hang on the vines for longer. This resulted in smaller, concentrated berries with intense flavours and natural acidity.

Winemaking

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 second and third fill French oak barrels, to retain the fruit flavours of the wine.

Food pairing

Pairs well with barbecued meats like beef fillet or lamb cutlets. It also matches with more exotic flavours like Thai roast duck and Cajun chicken. A classic complement to vegetarian or meat empanadas.

Analysis: Alcohol: 14%; Residual Sugar: 2.0g/l; VA: 0.40g/L; TA: 5.2; pH: 3.57

