

dornier

WINES



Modern Classics from Stellenbosch

2013 | DORNIER 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 dark berries and plum with hints of violets. The palate is rich in texture and shows characteristics of berry, dark chocolate 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 of 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 2013 we had a very open canopy, and had ripe flavours at a lower alcohol than usual.

Winemaking

This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily so 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: 0.51g/L; TA: 4.7; pH: 3.72

