



# dornier

WINES



Modern Classics from Stellenbosch

## 2011 | DORNIER TEMPRANILLO - STELLENBOSCH

*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 is filled with black fruit, minerals, and sweet spice. The palate is full-bodied and with a strong tannin structure, which will allow this wine to age excellently. The palate is filled with blackberry, plum, and tobacco with earthy notes on the finish.*

### **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. Our reds had excellent phenolic ripeness and bold fruity flavours, despite the heat.

### **Fermentation and Aging**

This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily to extract optimum fruit flavours and tannin. 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.

### **Peak drinking**

This is one to keep for a while! Drink 2014 through 2018

### **Food pairing**

Pairs well with roasted beef, rich lamb stews and most other meat dishes. For a vegetarian option try it with a rich chickpea and vegetable potjie. It also greatly compliments grilled venison like Springbok and Kudu.

**Analysis:** Alcohol: 14.5%; Residual Sugar: 2.7g/l; VA: 0.54g/L; TA: 5.9; pH: 3.68



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