

dornier

WINES



Modern Classics from Stellenbosch

2012 | LIMITED EDITION TEMPRANILLO

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 aromas of black cherry, and strawberries & cream. The palate has flavours of cherries, plums, and sweet molasses with a hint of spice. The palate is full-bodied with excellent length and chewy tannins, which will allow this wine to age well.

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 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.

Food pairing

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

Analysis: Alcohol: 14.5%; Residual Sugar: 2.5g/l; VA: 0.30g/L; TA: 5.4; pH: 3.58

