

# dornier

WINES



M o d e r n   C l a s s i c s   f r o m   S t e l l e n b o s c h

## 2021 | DORNIER TEMPRANILLO RESERVE

The purpose of this wine, was to showcase this Spanish varietal grown on the Dornier Estate. With a production of only thirteen barrels, this wine has been nurtured to bring across the true expression of the Dornier terroir as well as the unique characteristic of the single varietal Tempranillo.

### **Tasting Note by the Winemaker**

The nose is filled with plush aromas of molasses with a hint of spice and a leathery appeal. On the palate the wine shows a savoury character. This wine is full-bodied with excellent length and creamy tannins.

### **Vineyard**

The vines are planted on our homestead farm. The soil is composed of granite and shale, and covered with a mantle of sandstone gravel. The vines are trellised according to the Smart-Dyson system which results in effective sunlight penetration into the canopy. This allows for optimum ripening, development of the fruit characters and ripe tannins in this variety.

### **Winemaking**

This wine was fermented in open stainless-steel tanks with pump overs and punch downs four times daily to extract optimum fruit flavours and tannin. After alcoholic fermentation the wines underwent malolactic fermentation in 50% new and 50% older French oak barrels. The Tempranillo spent a total of 38 months in barrel to add to the complexity and maturity needed to complete this wine's expression.

### **Food pairing**

This wine compliments dishes such as risotto, cheeses, pâtés and casseroles. It also pairs well with meats, especially slow-cooked game.

### **Analysis:**

Alcohol: 13.5%; Residual Sugar: 3.5 g/l; VA: 0.6 g/L; TA: 5.8; pH: 3.42.

