

# dornier

WINES



*Modern Classics from Stellenbosch*

## 2014 | DORNIER PINOTAGE - STELLENBOSCH

### *Vineyards*

Dornier's Pinotage vines are planted on sandy, alluvial soils at a very low elevation. The site is cooled by south easterly winds in summer so providing a longer ripening period for the fruit and ensuring perfect phenolic ripeness at lower sugar levels.

### *Winemaking*

Bunches were destemmed and the grapes were sorted by hand in the cellar. The wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily so as to facilitate softer tannins. Malolactic fermentation took place in tank and the wine spent a further 12 months aging in French oak barrels of which 10% were new.

### *Tasting Note by the Winemaker*

This wine shows black cherry, dark berry and cassis on the nose, with hints of tobacco and nutmeg. The palate shows upfront flavours of ripe plum, vanilla bean, violets and bramble. The wine has a full palate with an elegant freshness and finishes with a complex chalky tannin profile.

### *Food pairing*

Dornier Pinotage pairs well with ostrich, beef fillet and lamb dishes. It also has the unique ability to pair with dishes that have elements of spice in them, such as mild chicken curries and Bobotie.

*Analysis:* Alcohol: 14%; Residual sugar: 2.7 g/L; Total Acid: 5.6 g/L; pH: 3.51; VA: 0.67



Dornier Wines PO Box 7518 Stellenbosch 7599 South Africa  
Tel +27 21 880 0557 Fax +27 21 880 1499  
info@dornier.co.za www.dornier.co.za