



## Modern Classics from Stellenbosch

# 2017 | DORNIER LEDA

## Malbec 50% Cabernet Franc 25% Shiraz 25%

#### Tasting Note by the Winemaker

*Expressive, powerful and structured. Serious and refined. This blend has a luxurious feel with rich freshness, concentrated fruit and solid tannins.* 

#### Vineyard

The Malbec and Cabernet Franc used in this blend is planted on our Groenkloof farm on the slopes of Stellenbosch Mountain. The soil consists of decomposed granite. The yield of the Malbec is kept low naturally because it seems to be a favourite of the resident troop of baboons. The Shiraz comes from a vineyard on the slopes of Simonsberg in Stellenbosch. The vines are planted on deep red soils. The vineyard is north east facing, but because of the proximity to the Simonsberg the first rays of sunlight only reach this vineyard later in the mornings due to the mountain shadow. During the summer months the vineyard is kept cool and healthy by the prevailing South Easterly winds.

### Winemaking

This wine was fermented in open top stainless-steel tanks with pump overs and punch downs four times a day. Malolactic fermentation in barrel. 50% of the Malbec was aged in new American oak and the balance of the wine in second fill and older French oak for a total of 18 months of barrel maturation.

#### Food pairing

This wine pairs well with grilled meat or a chocolate desert.

Analysis: Alcohol: 14.5%; Residual Sugar: 3.2g/L; VA: 0.69g/L; TA: 5.6g/L; pH: 3.6