



Modern Classics from Stellenbosch

2015 | Dornier Petit Verdot

Vineyards

Dornier is one of a select few wineries situated on the slopes of Stellenbosch Mountain. The Petit Verdot vineyard used for this wine was planted on the lower slopes of the mountain in 2004. The yield from the particular clone of Petit Verdot selected for this site is exceptionally limited. The berries ripen late in the season and are small with concentrated flavours.

Harvest conditions in 2015 were exceptional for red wine production at Dornier which was further complimented by the ageing of the Petit Verdot vines. Only 5 barrels of Dornier Petit Verdot 2015 were produced.

Winemaking

The wine was fermented in stainless steel fermenters, with pump overs occurring three to four times per day. Primary fermentation took seven days and a maceration period of 14 days followed. Malolactic fermentation took place in barrels, thereafter the wine was matured in 20% new French oak barrels for 24 months.

Tasting Note by the Winemaker

This wine is intense ruby-red in colour. Aromas of ripe plum and fresh cherry with subtle hints of forest floor. A full, well-structured wine that has a great follow-through of fruit onto the palate. The wine shows elegant integration and balance with a velvety tannin finish.

Ageing 2017 to 2025

Food Pairing

Dornier Petit Verdot pairs perfectly with savoury cold cuts, pasta dishes, red meats, matured cheese and any traditional South African dish.

Analysis: Alcohol: 14 %; RS: 2.3 g/l; VA: 0.62 g/L; TA: 5.7; pH: 3.66.

