

# dornier

WINES



## 2016 | DORNIER CHENIN FROSKHÖNIG A wine from naturally dried grapes

*It's... like drinking sunbeams and rainbows! Roald Dahl*

### Background

Just like the story of Leda and the Swan, the Frog King is another great tale of metamorphosis. The transformation from man to animal and animal to man are themes which fascinated the artist, Christoph Dornier, founder of Dornier Wines. Chenin Blanc is our white variety of choice and this particular wine shows the culmination of our efforts to create great wines from this variety.

### Vineyards

For this unique wine, we pinched the stems of the bunches while the grapes were still on the vine to stop the ripening of the grapes. The grapes desiccated on the vine for about 30 – 60 days, and once the optimal sugar level was reached we harvested the grapes.

### Fermentation and Aging

The grapes were pressed in an old wooden basket press to extract the syrup-like juice. The juice was then barrel-fermented and remained in barrel for a further 18 months before bottling.

### Tasting Note by the Winemaker

The wine has an alluring golden colour and aromas of honey, cashew and ripe figs. The highly viscous palate has a great balance between sweetness and acidity, with flavours of fresh apricot, lemon rind and apple. The wine is rich and has a pleasantly long aftertaste.

**Analysis:** Alcohol: 10.8%; Residual sugar: 176.6g/L; Total Acid: 7g/L; Final pH: 3.45; VA: 1.4g/L

**Production:** 2600 bottles

