

dornier

W I N E S



2016 | DORNIER BUSH VINE CHENIN BLANC - SWARTLAND

Tasting Note by the Winemaker

The nose shows intense stone fruit and white pear, with hints of citrus and perfume. The palate is rich and dense, with concentrated flavours of pineapple and green melon. The palate is fresh yet full, with a long, intense finish.

Vineyards

We source Chenin Blanc from three old bush vine vineyards located in the Swartland. The soil consists of decomposed granite with a sandy composition. The vines are dry-farmed, and yield intensely rich, perfumed fruit.

The 2016 harvest in the Swartland is a year that the grape farmers will want to forget and that winemakers will remember. The growing season for the 2016 harvest was the second successive dry year. Less than a third of long-term rainfall was recorded in the Swartland. The mass of the harvest was also only a third of the typical harvest in the area. The berries and bunches were much smaller than they normally are with ripe and concentrated flavours.

Winemaking

The grapes were harvested by hand during the cool mornings of early February. Half the juice was fermented in 300 litre French oak barrels and half in stainless steel tanks. The wine was left on the lees until final blending before bottling. The wine was made with minimum interference to reflect the true character of the remarkable bush vine vineyards of the Swartland.

Peak drinking

2016 through 2018

Food Pairing

Enjoy along with most rich seafood dishes, light style chicken dishes, salads and mild Thai curry dishes.

Analysis: Alcohol: 13.96 %; Residual Sugar: 1.9 g/l; VA: 0.41 g/L;
TA: 5.7; pH: 3.17.

