

# dornier

W I N E S



## Modern Classics from Stellenbosch

### 2016 | SEMILLON

#### *Tasting Note by the Winemaker*

The nose is bursting with flavours of lemon rind, fresh hay and honey, complemented by a waxy character. The palate is rich in flavours of sweet fruit, lemon meringue and lanolin, with a luscious full texture backed by a balanced acidity and lingering aftertaste.

#### *Vineyards*

The grapes come from a single site on the Dornier property, where the soil is made up of red and yellow decomposed granite. We select from the best vines on the site, which lie slightly elevated from the rest of the block on a steep slope. The yields are naturally low here, and we get concentrated fruit, full of flavour.

#### *Winemaking*

The grapes are hand harvested, allowing us to sort the fruit in the vineyard. The juice was fermented in new and second fill 300L French oak barrels and aged on the lees for ten months giving the wine a rich and creamy texture.

#### *Peak drinking*

2016 through 2020

#### *Food pairing*

*Perfect to accompany any meal.*

*Analysis: Alcohol: 14.0%; Residual Sugar: 4.4g/l; VA: 0.6g/L; TA: 5.7; pH: 3.17*