

dornier

W I N E S



| DORNIER Moordenaarskloof Tinta Barocca

About the vineyard and variety

Tinta Barocca is one of the most commonly planted grape varieties in the Douro, Portugal. It is one of the five varieties allowed in the production of port.

Tinta Barocca was the first Portuguese variety planted in South Africa. It is used in to make port style wines and has historically been a very important part of blended red wines because of its good colour and natural acidity. Tinta Barocca from older vines lends itself to the production of premium red wines with great character and complexity. The Tinta Barocca used to produce this wine is grown as dryland bushvines on the slopes of the Paardeberg in the Swartland. The vines were planted in 1971 in decomposed granite with a portion of coffee stone. Due to all of these factors the yield from this vineyard is naturally very low and the grapes have great colour and concentration.

In the cellar

The grapes are harvested by hand in the cool mornings of late February. The bunches are destalked and the fermentation takes place in temperature controlled open top fermenters with punch downs four times a day. Malolactic fermentation takes place in barrel and the wine is aged in barrel for a total of 17 months.

About the wine

This is a full bodied and aromatic wine with hints of raspberry, mulberry and aromatic spices. On the pallet the wine is concentrated with richness and structure. The tannins are fine, ripe and creamy and in balance with the fruit. The wine has a long finish. This wine is a true reflection of Tinta Barocca from old vines in the Swartland.

Ageing

2020 to 2028

Food Suggestions

Moordenaarskloof Tinta Barocca is best paired with grilled, roasted and braised meat and game dishes.

Analysis: Alcohol: 14.5 %; Residual Sugar: 4. g/L; VA: 0.75 g/L;
TA: 6.1g/L; pH: 3.66.

