

Dornier Donatus White 2004

Swiss International Air Lines Wine Awards 2006 - Seal of Approval
Bronze - International Wine and Spirit Competition (IWSC) 2005

A wine dominated by white fruit on the nose mainly backed up by peach/pear aromas and well complemented by a crisp slight herbaceous character. Well-integrated, light presence of oak evident on the nose provides for a luscious balance between fruit and wood. The palate follows typically the same trend as the nose with fullness, complexity and an excellent roundness on the mid palate followed by a great fresh acidity allowing for a long lasting fruit aftertaste

variety : Chenin Blanc | 56% Chenin Blanc, 28% Semillon, 16% Sauvignon Blanc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 4.3 g/l pH : 3.2 ta : 6.71 g/l

type : White wooded

pack : Bottle

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"
Bronze - International Wine and Spirit Competition (IWSC) 2005

ageing : Drink with 3-5 years.

in the cellar : The grapes are picked at cool temperatures and are given between 5 and 10 hours of skin contact before the fermentation. The wines are then fermented for between 10 and 14 days at about 10 degrees Celsius before going into first fill French oak barrels for up to 6 months.

