

Dornier Chenin Blanc 2009

Exceptional quality fruit is what distinguishes this wine. Fresh flavours of litchi, ripe, white pear and peach dominate the nose. A rich, full flavour profile is supported by a concentrated yet silky mouth-feel along with a distinct mineral quality adding a crisp finish to the wine.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Dornier Wines

winemaker : Dian Joubert

wine of origin :

analysis : alc : 14.5 % vol rs : 3.45 g/l pH : 3.4 ta : 6.0 g/l va : 0.3 g/l

type : White

pack : Bottle **closure :** Cork

ageing : 2009 through 2011

in the vineyard : Vintage Conditions

The 2009 vintage was hailed one of the best vintages since 2003. Moderately warm climatic conditions prevailed throughout the growing seasons with relatively little rain resulting in even vine growth. These characteristics are very desirable for top quality fruit production. Crop levels however were slightly lower than previous years, but as is often the case it can lead to more intense fruit expression.

Fruit for this wine was sourced from the semi-arid Swartland area , well known for its dry-land bush vine Chenin blanc. Due to a somewhat harsh terroir, the fruit is of exceptional quality and concentration.

in the cellar : The grapes received a light press immediately after arrival at the cellar followed by fermentation in tank as well as older barrels. The wine remained on the full lees with regular battonage for a further 5 months before filtering and bottling.

