

Dornier Donatus Red 2007

Vintage conditions were ideal for the grape maturity and resulted in wines with more elegance and poise than those of warmer vintages. Aromas of spice, cassis, tobacco and hints of sweet fruit dominate the complex nose. Characteristics of the vintage conditions are evident on the palate with its full yet firm tannin structure and fresh flavour profile of red fruits with a fresh, lingering finish.

Excellent with rich red meat dishes, slow cooked in a red wine jus. It also has to be mentioned that this wine pairs particularly well with dishes that have an element of earthiness. This can be derived from either fresh mushrooms or certain vegetable accompaniments such as beetroot or aubergine.

variety : Cabernet Sauvignon | Cabernet Sauvignon 95% Cabernet Franc 5%

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.74 g/l pH : 3.6 ta : 5.7 g/l va : 0.5 g/l so2 : 82 mg/l
fso2 : 32 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : For this exceptional blend we utilised only two premium vineyards on our property both with outstanding quality of fruit year after year. As we recognised their potential early we were able to maximize our winemaking efforts in order to express the best characteristics of each variety. Cold soaking was followed by a gentle fermentation with pump overs performed twice daily. The grapes remained on the skins for a further two weeks in order to gain complexity and overall tannin structure. Each batch then spent 14 months in 40% New French oak barrels before careful blending.

about the harvest : The season leading up to the harvest period provided excellent conditions for optimal ripeness and flavour concentration. This year the harvest started earlier than expected, 10 days to be exact, however, it ended approximately 10 days later. These longer ripening conditions therefore provided for excellent fruit concentration and elegance.

