

## Dornier Donatus White 2009

The Swartland Cheninblanc added complexity and fullness to the wine. The nose is dominated by ripe golden delicious apples, citrus nuances and roasted nuts. Complementing flavours of tropical fruit lend a rounded, full palate with elements of freshness and minerality, and a perfect balance between sweetness, acidity and alcohol, leaves a longlasting aftertaste.

Being a fullflavoured wooded wine, creamy seafood dishes with richness and weight such as sole, butterfish, abalone and lobster will complement this wine. Also successful with lighter poultry and cream based pasta dishes. We have even found that lime Cerviché works particularly well.

**variety :** Chenin Blanc | Chenin blanc 77% Semillon 23%

**winery :** Dornier Wines

**winemaker :** JC Steyn

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 1.76 g/l   pH : 3.35   ta : 5.82 g/l   so2 : 121 mg/l   fso2 : 40 mg/l

**type :** White   **style :** Dry   **body :** Medium   **wooded**

**pack :** Bottle   **closure :** Cork

**ageing :** We receive the grapes within the early hours of the morning while still cool from the previous night. For both the Chenin blanc and the Semillon we only extract up to a maximum of 550L per ton of grapes. Each batch is then slowly fermented in new and second fill French oak barrels at approximately 15 degrees Celsius as to maintain freshness and fruit quality. Both batches then spent a further 8 months on their fine lees within barrel providing fullness and complexity to the wine.

### about the harvest:

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

