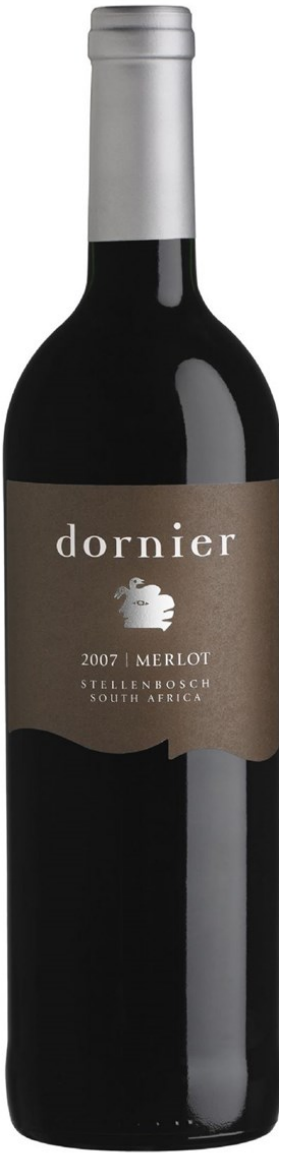
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Dornier Merlot 2007

Generally known for its understated class and elegance, this Merlot is no exception. Flavours of plum, mint and roasted nuts with hints of menthol create for a complex range of elements. The palate has a creamy texture while being full bodied with a good structure and well balanced acidity.

Undoubtedly this wine pairs best with a lamb shoulder cooked in a porcini mushroom sauce. Other great pairings include rich duck dishes, quail and also works very well with roast lamb and beef stews.



variety : Merlot | 100% Merlot
winery : Dornier Wines
winemaker : JC Steyn
wine of origin : Stellenbosch
analysis : **alc :** 14.00 % vol **rs :** 1.8 g/l **pH :** 3.62 **ta :** 5.8 g/l **va :** 0.52 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

2012 Old Mutual Trophy Wine Show - Bronze
4 Stars John Platter, Mundus Vini Silver (05)

ageing : From 2010 for up to 8 years.

in the vineyard : 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.

in the cellar : Each batch of Merlot was fermented in open stainless steel tanks with gentle and pump-overs performed twice daily to obtain a fine and balanced tannin structure. After primary alcoholic fermentation the wines underwent malolactic fermentation in barrel followed by 16 months ageing in 30% new French oak and the remainder in second fill French oak barrels to produce supple, rounded tannins. Each lot of Merlot was then carefully selected and skilfully blended to create this unique expression.