

Dornier Pinotage 2011

This wine shows an abundance of ripe fruit flavours ranging from mulberry and plum backed up by the subtle roasted oak flavours with hints of vanilla and spice. The palate boasts excellent concentration with super fine tannins and great length.

A truly versatile wine that pairs well with many of the red meat dishes, stew etc. but also has the unique ability to pair with dishes that have elements of spice within them such as mild poultry curries as well as the ever popular Cape Malay dish, Bobotie.

variety : Pinotage | 100% Pinotage

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.64 ta : 6.1 g/l va : 0.58 g/l

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

pack : Bottle **closure :** Cork

Michelangelo CCL Label International Wine Awards 2012 - Gold

ageing : From 2012 for up to 8 years.

in the vineyard : The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. Initially however we predicted 2011 to be a significantly shorter harvest. It started off slightly later for us and due to some exceptionally hot spells towards the end of February we anticipated that it would end a lot earlier than usual too. January and early February were however ideal for the ripening of the reds allowing long hanging times with excellent flavour

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.

in the cellar : This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily as to only extract the elegant soft tannins. After primary alcoholic fermentation the wines underwent malolactic fermentation followed by 12 months ageing in 10% new oak and the remainder in second fill French oak barrels to provide for supple, rounded tannins.

