

## Dornier Cabernet Sauvignon 2007

Displaying the typical opulent fruit associated with this noble variety, this wine has been carefully aged in order to maintain and only slightly enhance its natural characteristics. Strong aromas of fresh cassis and red berry fruits dominate the nose accompanied by nuances of mocha and tobacco notes. A fine yet powerfully structured palate that fills the mouth with richness and freshness while balancing the fruit beautifully, lingering into a complex finish.

Best with beef, lamb and game dishes cooked in a concentrated sauce full of flavour. Always remember to avoid spicy flavours but rather to complement the wine with cloves, black pepper and rosemary, also great with pepper crusted tuna.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Dornier Wines

**winemaker :** JC Steyn

**wine of origin :** Stellenbosch

**analysis :** alc : 14.00 % vol   rs : 2.5 g/l   pH : 3.6   ta : 5.7 g/l   va : 0.54 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

4 Stars John Platter, Mundus Vini Silver

**ageing :** From 2009 for up to 8 years.

**in the vineyard :** The 2006 harvest started off with relatively cool conditions, which continued into midsummer allowing for a slow and even ripening. This also led to the harvest being delayed by up to 14 days as compared to 2005. The yield on average was lower, however resulting in increased intensity and flavour concentration among both red and white varieties with excellent colour and elegant, fine structured wines being produced. One of the better harvests of the last 10 years!!

**in the cellar :** This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily to limit the extraction of aggressive tannins - as it is very well known that Cabernet Sauvignon can often present tannins in abundance. After primary alcoholic fermentation the wines underwent malolactic fermentation followed by 12 months ageing in 35% new and the remainder second fill French oak barrel to produce supple, rounded tannins

