

## Dornier Limited Edition Malbec 2011

The nose on this wine is full of luscious dark fruits, like blackcurrants, elderberries and plums. The palate is rich in texture and shows characteristics of sweet berries and molasses. The finish is bold and fruity, with a lingering aftertaste.

Pairs well with barbecued meats like beef fillet or lamb cutlets. It also matches with more exotic flavours like Thai roast duck and Cajun chicken. A classic complement to vegetarian or meat empanadas.

**variety** : Malbec | 100% Malbec

**winery** : Dornier Wines

**winemaker** : JC Steyn

**wine of origin** : Stellenbosch

**analysis** : alc : 14.0 % vol   rs : 3.4 g/l   pH : 3.62   ta : 6.4 g/l   va : 0.66 g/l

**type** : Red   **body** : Full   **wooded**

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

Old Mutual Trophy Wine Show 2013 - Bronze

**ageing** : 2013 through 2016

**in the vineyard** : The focus behind this range, was to showcase single varietals grown on the Dornier Estate. Produced only in very small quantities, these wines have been nurtured to bring across the true expression of the Dornier Terroir as well as the unique characteristic of the single varietal.

### Vintage Conditions

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. Our reds had excellent phenolic ripeness and bold fruity flavours, despite the heat.

**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 second and third fill French oak barrels to retain the fruit flavours of the wine.

