

Dornier Pinotage 2012

This wine shows an abundance of plum, dark berry and cassis on the nose, with hints of chocolate and caramel. The palate has a mineral edge, with flavours of molasses, mulberry and vanilla. The palate boasts excellent concentration with super fine tannins and great length.

This wine pairs well with ostrich, beef fillet and lamb dishes. It also has the unique ability to pair with dishes that have elements of spice in them, such as mild chicken curries and Bobotie

variety : Pinotage | 100% Pinotage

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.48 ta : 5.4 g/l va : 0.34 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

Michelangelo CCL Label International Wine Awards 2012 - Gold

ageing : From 2012 for up to 8 years.

in the vineyard : The vines are planted on a sandy, alluvial soil at a very low elevation. The site is cooled by the south easterly wind, providing the vine with a longer hang time for the fruit. Ripening is slowed and the grapes achieve phenolic ripeness and lower sugar levels. The 2012 vintage provided a cool February, resulting in wonderfully balanced and flavourful fruit.

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.

