

Dornier Limited Edition Tempranillo 2012

The nose is filled with black fruit, minerals, and sweet spice. The palate is full-bodied and with a strong tannin structure, which will allow this wine to age excellently. The palate is filled with blackberry, plum, and tobacco with earthy notes on the finish.

Pairs well with roasted beef, rich lamb stews and most other meat dishes. For a vegetarian option try it with a rich chickpea and vegetable potjie. It also greatly compliments grilled venison like Springbok and Kudu.

variety : Tempranillo | 100% Temprenillo

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.58 ta : 5.4 g/l va : 0.30 g/l

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

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

ageing : This is one to keep for a while! Drink 2014 through 2018

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.

in the vineyard : The vines are planted on our homestead farm, where the soil is composed granite and shale, covered with a mantle of sandstone material. The vines get full sun which allows

for optimum development of rich berry characters in this variety. In 2012 we had an unusually cooler February, allowing the fruit to hang on the vines for longer. This resulted in smaller, concentrated berries with intense flavours and natural acidity.

in the cellar : This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily to extract optimum fruit flavours and tannin. 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.

