

Dornier Donatus Red 2010

Our 2010 shows intense fruit concentration on the nose with nuances of cassis, blackberry and plum. The palate is rich and complex, with sweet fruits, enhanced with hints of spice and mocha. The wine is wonderfully elegant, with a lengthy finish and fine tannin structure.

This wine pairs excellently with lamb shanks, fillet of beef served rare and osso bucco. It also greatly compliments wild meat dishes like Springbok carpaccio, ostrich steaks and kudu.

variety : Cabernet Sauvignon | 81% Cabernet Sauvignon, 12% Malbec, 7% Cabernet Franc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.64 ta : 6.2 g/l va : 0.60 g/l

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

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

ageing : For this exceptional blend we utilised only twopremium vineyards on our property both with outstanding quality of fruit yearafter year. As we recognised their potential early we were able to maximize ourwinemaking efforts in order to express the best characteristics of eachvariety. Cold soaking was followed by a gentle fermentation with pump oversperformed twice daily. The grapes remained on the skins for a further two weeksin order to gain complexity and overall tannin structure. Each batch then spent14 months in 40% New French oak barrels before careful blending.

Philosophy

With DONATUS, we strive to create a red premium blend showing both a distinctive local character and our individual style. We achieve this with a careful selection of fruit from our healthy vineyards. All wines are fermented and aged in separate batches and skilfully blended after a long ageing process. There are no standard blending components; consistency is only to be achieved in quality and style. DONATUS offers the best of old world classic concentration and new world boldness.

in the vineyard : The 2010 vintage was by no means the easiest. The quality was excellent but we were badly affected by the winds around flowering which had a drastic effect on the earlier varieties. From January until the end of harvest great weather prevailed with almost no rain. These lower crop levels due to the winds resulted in the vines having less fruit to ripen and thereby concentrating their flavours within, which produced high quality complex fruit with lovely freshness and elegance.

in the cellar : With this blend we used only our top performing vineyards. We paid special attention in the vineyard from the start of the growing season, and put in special efforts to ensure that the vines are balanced and healthy. This allowed the vine to focus on the fruit and brought greater concentration of flavors to the berry. We sorted the berries carefully in the winery, so that only the finest ended up in the ferment. We cold soaked for 3 days before a slow fermentation with gentle pump overs twice daily. The grapes remained on the skins for a further two weeks in order to gain complexity and overall tannin structure. Each batch then spent 16 months in 30% New French oak barrels before blending.



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