

## Dornier Donatus Red 2011

Donatus 2011 has an intensely fruity nose, with aromas of blackcurrant, mulberry, blackberry and hints of sweet tobacco. The palate is rich and complex, with sweet fruits, and a tight balanced acidity which will allow a lengthy aging of the wine. The palate is wonderfully elegant, with a lengthy finish and a fine tannin structure.

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

**variety :** Cabernet Sauvignon | 43% Cabernet Sauvignon, 30% Petit Verdot, 17% Malbec, 10% Cabernet Franc

**winery :** Dornier Wines

**winemaker :** JC Steyn

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.2 g/l pH : 3.39 ta : 6.3 g/l va : 0.56 g/l

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

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

**ageing :** For this exceptional blend we utilised only two premium vineyards on our property both with outstanding quality of fruit year after year. As we recognised their potential early we were able to maximize our winemaking efforts in order to express the best characteristics of each variety. Cold soaking was followed by a gentle fermentation with pump overs performed 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 14 months in 40% New French oak barrels before careful blending.

**in the vineyard :** The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. We had cooler spells going into January and early February, which allowed for slower ripening before the hotter weather in March. The grapes showed excellent balance of acidity and fruit at lower sugar levels.

**about the harvest:** The grapes are picked by hand, and the berries are sorted in the cellar to ensure that only the best fruit is used for the wine.

**in the cellar :** The parcels of fruit ferment separately in open top fermenters, with gentle pump overs performed twice daily. Malolactic fermentation takes place in barrel, and the wine spends a further 18 months maturing in French oak, a third of which is new. The wine is blended after maturation, which allows us to select the finest components for the final wine.

