

Dornier Barrel Fermented Rosé 2015

The colour is an alluring copper-pink and the nose is crammed with aromas of wild cherry, eucalyptus and rose. The palate is rich and inviting, with flavours typical of Merlot, from red berry, watermelon and plum to fresh herbs and soft earth.

Tomato based dishes, sushi, salmon and spring salads

variety : Merlot | 100% Merlot

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.9 g/l pH : 3.32 ta : 5.9 g/l va : 0.25 g/l

type : Rose **wooded**

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

ageing : Tomato based dishes, sushi, salmon and spring salads

Rose is a wine style to celebrate. We have taken it a notch further and made it more serious in a barrel fermented style. This is a wine to be enjoyed at every occasion!

in the vineyard : The grapes come from a vineyard on our Groenkloof property at Dornier, on a slope of decomposed red and yellow granite rising up above the river bank. Early picking dates result in naturally high levels of acidity and a fresh fruit characters which make a Rose so wonderfully appealing.

about the harvest: The grapes are hand harvested, allowing us to sort the fruit in the vineyard.

in the cellar : We destemmed the grapes into the press, and allowed the 3 hours of skin contact before pressing. The juice was transferred to 3 225L 7th fill barrels, and fermentation was allowed to proceed naturally. The wine was left to age on the lees for 3 months giving the wine a rich texture on the palate.

