

Dornier Donatus Red 2012

The nose is bursting with flavours of blackcurrant, minerals and liquorice. The palate is refined and delicate, elegant yet showing strength from firm silky tannins. Flavours of blackberry and cassis are abundant, with hints of dark cherry and a touch of cedar.

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 | 35% Cabernet Sauvignon, 22% Petit Verdot, 19% Malbec, 24% Cabernet Franc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.51 ta : 5.5 g/l va : 0.46 g/l

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

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

4½ Stars John Platter

Silver Medal Old Mutual Trophy Show 2015

ageing : This wine will age beautifully.

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 Red offers the best of old world classic concentration and new world boldness.

in the vineyard : The season leading up to the 2012 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.

