

Dornier Bushvine Chenin Blanc 2015

The nose shows intense stone fruit and white pear, with hints of zesty citrus and perfume. The palate is rich and dense, with concentrated flavours of pineapple, green melon and honey. The palate is fresh yet full, with a long, intense finish.

Enjoy along with most rich seafood dishes, light style chicken dishes, salads and mild Thai curry dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.37 ta : 5.3 g/l va : 0.36 g/l

type : White **wooded**

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

Chenin blanc is a variety that offers a great array of flavours. With this Chenin we aim for the fresher characters ranging from ripe white pear, zest lemon and backed up by delicate orange peel and perfume aromas. The palate entices one with its weight, richness and fruit concentrations allowing for a long fresh finish.

in the vineyard : We source Chenin Blanc from 2 old bush vine vineyards located in the Swartland where the soil consists of decomposed granite with a sandy composure. The vines are dry-farmed and yield intensely rich, perfumed fruit. 2014 was a year for winemakers to pick on taste, not on numbers. The wines from this season are fresh and bright, but still show an underlying complexity.

in the cellar : We receive the fruit within the early hours of the morning while it is still cool from the previous night. The bunches are sorted by hand and pressed whole bunch, allowing for a low extraction of juice. Half of the juice is fermented in old 300L barrels, while the rest is fermented in stainless steel to give freshness to the final wine. The wine spends 10 months aging on the lees in barrel and tank, which gives great mouthfeel and richness to the wine. We blend the 2 elements together right before bottling. The wine is not fined and only undergoes a very light filtration.

