

Dornier CMD 2012

The CMD 2012 is a full bodied blend of the three lesser known Bordeaux varieties. Berry and black cherries aromas are supported by subtle hints French oak. The pallet is a true reflection of the nose of the wine. Concentrated fruit and firm tannins with a lingering finish. The Cabernet Franc also adds a hint of austerity to this elegant blend.

variety : Malbec | 80% Malbec, 5% Petit Verdot, 15% Cabernet Franc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 13.67 % vol rs : 2.0 g/l pH : 3.41 ta : 5.9 g/l va : 0.5 g/l

type : Red **body :** Full **taste :** Fruity **wooded**

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

Dornier CMD pays tribute to the late, founding owner Christoph Modeste Dornier, whose endearment of Stellenbosch, affinity towards fine wine and mastery of art are exemplified in this maiden vintage release of Dornier CMD.

in the vineyard : CDM is a blend of Malbec, Caberbet Franc and Petit Verdot form three unique vineyards which yield very small quantities of finely concentrated fruit. The vines are located high up on the mountain behind Dornier, where the soil consists of red decomposed granite with a lot of rocky material and a high clay content. Clay has a cooling effect as it retains water. This keeps the roots cool and leads to slow ripening of the grapes.

about the harvest: The grapes are picked by hand, which allows us to sort bunches in the vineyard before a second berry sorting in the cellar.

in the cellar : The three parcels of the fruit are fermented separately in open top fermenters with gentle punch downs twice daily. Malolactic fermentation takes place in the barrel for better integration and roundness. The wine then ages for 18 months in French oak barrels, of which 45% is new.

