

Dornier Pinotage 2014

This wine shows black cherry, dark berry and cassis on the nose, with hints of tobacco and nutmeg. The palate is bursting with ripe plum, vanilla bean, violets and bramble. The wine has a full palate with a lovely freshness, and finishes with a pleasant chalky tannin profile.

This wine pairs well with ostrich, beef fillet and lamb dishes. It also has the unique ability to pair with dishes that have elements of spice in them, such as mild chicken curries and Bobotie

variety : Pinotage | 100% Pinotage

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.51 ta : 5.0 g/l va : 0.67 g/l

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

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

ageing : From 2012 for up to 8 years.

in the vineyard : Dornier's Pinotage vines are planted on sandy, alluvial soils at a very low elevation. The site is cooled by south easterly winds in summer so providing a longer ripening period for the fruit and ensuring perfect phenolic ripeness at lower sugar levels.

in the cellar : Bunches were destemmed and the grapes were sorted by hand in the cellar. The wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily so as to facilitate softer tannins. Malolactic fermentation took place in tank and the wine spent a further 12 months aging in French oak barrels of which 10% were new.

