

## Dornier Donatus White 2015

The nose is bursting with aromas of white flowers, crisp pears and stone fruit. The palate is elegant and delicate, with flavours of grapefruit, minerals, peaches and honey. The wine has a terrific mouth-feel and a fine minerality on the finish. There is a lovely underlying freshness to this wine.

Being a full flavoured wooded wine, seafood dishes with richness and weight such will complement this wine. Think lobster, prawn risotto, clams, Yellow Tail. It will also work well with pork belly, Thai curries and roasted aubergine dishes.

**variety** : Chenin Blanc | 81% Chenin Blanc, 19% Semillon

**winery** : Dornier Wines

**winemaker** : Philip van Staden

**wine of origin** : Western Cape

**analysis** : alc : 14.0 % vol   rs : 2.3 g/l   pH : 3.45   ta : 5.3 g/l   va : 0.31 g/l

**type** : White   **style** : Dry   **body** : Full   **taste** : Fragrant   **wooded**

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

2012 Vintage: Top 100 SA Wines

2012 Vintage: IWSC Silver Medal

2014 Vintage: 4½ Stars John Plater

The focus behind this blend is to bring together the opulence and complexity of Chenin Blanc with the freshness and rich mouth feel of the Semillon. In addition to the fruit traditionally used from vineyards in Stellenbosch, we decided to source fruit from an old, dry land vineyard within the Swartland region.

**in the vineyard** : We source Chenin blanc from 2 old bushvine vineyards located in the Swartland, where the soil consists of decomposed granite with a very sandy composition. These vines yield intensely rich, perfumy fruit. The rest of the Chenin is sourced from a Stellenbosch bushvine vineyard, with a "koffee-klip" soil, offering minerality and finesse to the blend. We blend these Chenin components with Semillon from our Dornier property, where the soil is quite cool, offering freshness to the blend.

**in the cellar** : We receive the fruit within the early hours of the morning while they are still cool from the previous night. The bunches are sorted by hand and pressed whole bunch, allowing for a low extraction of juice. The parcels of fruit are fermented separately in 300L French Oak barrels, of which 25% is new. The wine spends 10 months ageing on the lees in barrel, which gives great mouth-feel and richness to the wine.

