

## Dornier Malbec 2014

The nose on this wine is full of dark berries and plum with hints of violets. The palate is rich in texture and shows characteristics of berry, dark chocolate and juicy fruit. The finish is long with a balanced acidity and fine tannin structure.

Pairs well with barbecued meats like beef fillet or lamb cutlets. It also matches with more exotic flavours like Thai roast duck and Cajun chicken. A classic complement to vegetarian or meat empanadas.

**variety :** Malbec | 100% Malbec

**winery :** Dornier Wines

**winemaker :** Philip van Staden

**wine of origin :** Stellenbosch

**analysis :** alc : 13.2 % vol   rs : 1.7 g/l   pH : 3.6   ta : 5.3 g/l   va : 0.53 g/l

**type :** Red   **body :** Full   **wooded**

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

950

The focus behind Dornier Malbec, is to showcase single varietals grown on Dornier Estate. Produced only in very small quantities, these wines have been nurtured to bring across the true expression of the Dornier Terroir as well as the unique characteristic of Malbec as a single varietal.

**in the vineyard :** The vines are planted on our homestead farm, where the soil is composed of granite and shale, covered with a mantle of sandstone material. The vines receive full sun which allows for optimum development of rich berry characters in this variety. In 2014 we had a very open canopy, and had ripe flavours at a lower alcohol than usual.

**in the cellar :** This wine was fermented in open stainless steel tanks with gentle pump overs performed twice daily as to only extract the elegant soft tannins. After primary alcoholic fermentation the wines underwent malolactic fermentation followed by 12 months ageing in second and third fill French oak barrels, to retain the fruit flavours of the wine.

