

Dornier Merlot 2015

The wine has aromas of tomato leaf, dark berries and a hint of truffle and a bright ruby red colour. The palate shows freshness and balance, with flavours of ripe black cherries, plums and molasses. There is a lengthy fullness on the palate, and the wine shows understated class and elegance.

This wine pairs well with rich meat dishes, such as roasted lamb, braised beef cheeks and oxtail, due to the fine tannin structure. The wine will also work well with game dishes, like roasted quail, duck or venison.

variety : Merlot | 100% Merlot

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.9 g/l pH : 3.51 ta : 6.0 g/l va : 0.51 g/l

type : Red **style :** Dry **wooded**

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

in the vineyard : The vines are planted on a soils consisting of red and yellow decomposed granite, with a high clay content. The site is sloped, allowing good drainage despite the moisture-retaining capacity of the soils, which aids in keeping the roots cool. This leads to slow ripening of the berries, and excellent balance in the grapes.

about the harvest: The grapes were hand-picked

in the cellar : The grapes were sorted before fermentation, to ensure that only the finest quality fruit was selected for the wine. The grapes were fermented in open stainless steel tanks with gentle pump overs performed twice daily to extract softer tannins. The wine spent 12 months ageing in French oak barrels. The wine was not fined before bottling.

