

Dornier Moordenaarskloof Chenin Blanc 2017

Bright, pale straw colour with delicate scent of wild flowers and fruit, especially Cape Honeysuckle. White peaches and pineapples with a delicate underlying minerality. The palate fully matches the nose with a creamy sensation and a texture that combines elegance and intensity and concentrated fruit flavours.

Good as an aperitif or served with starters, seafood or cold white meat.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 4.9 g/l pH : 3.4 ta : 5.3 g/l va : 0.66 g/l

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

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

ageing : 2017 to 2020

Dornier is one of a select few wineries situated on the slopes of Stellenbosch Mountain. The Chenin Blanc vineyard used for the Moordenaarskloof is planted on the Keerweerder property on a site that has proven to be suited for making wines that express characteristics of quality and elegance.

in the vineyard : The vineyard was planted in 1986 at the foot of the Moordenaarskloof at an elevation of 230 metres above sea level. Although the plot is small it consists out of three very different soil types that contribute to the complexity and many faces of this wine. The vineyard is also known for the natural balance between growth and yield displayed every year.

about the harvest: The grapes were harvested by hand during the cool mornings of early February.

in the cellar : After gentle pressing of the bunches and cold natural clarification of the juice, fermentation was completed in old 300 litre French oak barrels. The wine was left on the lees until bottling as is unmistakable in the texture on the pallet. The wine was made with minimum interference to reflect the true character of the Moordenaarskloof vineyard.

