

Dornier Semillon 2017

On the first impressions this wine has an attractive golden colour. The nose is bursting with flavours of lemon rind, fresh hay, caramelised apple and honey. The palate is rich in flavours of quince, lemon meringue and brioche, with a luscious full texture backed by a well-balanced acidity and lingering aftertaste.

Perfect to accompany Asian style dishes, curries, poultry and pork dishes.

variety : Semillon | 100% Semillon

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.4 g/l pH : 3.34 ta : 5.9 g/l va : 0.55 g/l

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

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

Wine Magazine: Christian Eedes Alternative Varieties Report (White Wines) 2018 - 91 points

ageing : Peak drinking: 2018 through 2021

in the vineyard : The grapes come from a sing site on the Dornier property, where the soil is made up of red and yellow decomposed granite. We select from the best vines on the site, which lie slightly elevated from the rest of the block on a steep slope. The yields are naturally low here, and we get concentrated fruit, full of flavour.

about the harvest: The grapes are hand harvested at optimum ripeness. Hand harvesting allows us to sort the fruit in the vineyard.

in the cellar : The juice was fermented in new and second fill 300L French oak barrels and aged on the lees for 10 months giving the wine a rich and creamy texture.

