

Dornier Donatus Red 2016

This nose is bursting with flavours of blackcurrant and liquorice. The palate is refined and elegant with silky tannins. On the palate flavours of blackberry and cassis are abundant, with hints of dark cherry and a touch of cedar.

This wine will pair excellently with lamb, venison or rare beef fillet. It will also work well with springbok carpaccio, beef or lamb stews prepared with red wine and tomatoes, and earthy, rich vegetarian dishes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 20% Petit Verdot, 13% Malbec, 7% Cabernet Franc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.53 ta : 6.1 g/l va : 0.7 g/l

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

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

ageing : This wine will age beautifully.

With DONATUS, we strive to create a red premium blend showing both a distinctive local character and our individual style. We achieve this with a careful selection of fruit from our healthy vineyards. All wines are fermented and aged in separate batches and skilfully blended after a long ageing process. There are no standard blending components; consistency is only to be achieved in quality and style. Donatus Red offers the best of old world classic concentration and new world boldness.

in the vineyard : Donatus is a blend of Cabernet Sauvignon, Petit Verdot, Malbec and Cabernet Franc from 4 unique vineyards on the slopes of the Stellenbosch Mountain. The soil consists of red decomposed granite and a high clay content. Clay has a cooling effect as it retains water and keeps the roots cool and leads to the slow ripening of the grapes. The 2016 vintage was a fantastic vintage at Dornier. The vineyards showed impeccable balance, with small bunches and berries with concentrated flavours.

about the harvest: The grapes are picked by hand, and the berries are sorted in the cellar to ensure that only the best fruit is used for the wine.

in the cellar : The parcels of fruit ferment separately in open top fermenters, with pump overs performed four times daily. Malolactic fermentation takes place in barrel, and the wine spends a further 18 months maturing in French oak, a third of which is new. The wine is blended after maturation, which allows us to select the finest components for the final wine.

