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Dornier Tempranillo Reserve 2016

The nose is filled with plush aromas of molasses with a hit of spice and a leathery appeal. On the palate the wine shows a savoury character. This wine is full-bodied with excellent length and creamy tannins.

This wine compliments dishes such as risotto, cheese, pates and casseroles. It also pairs well with meats, especially slow-cooked game.



variety : Tempranillo | 100% Tempranillo
winery : Dornier Wines
winemaker : Philip van Staden
wine of origin : Darling
analysis : **alc :** 14.5 % vol **rs :** 3.5 g/l **pH :** 3.51 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The purpose of this wine, was to showcase this Spanish varietal grown on the Dornier Estate. With a production of only four barrels, this wine has been nurture to bring across the true expression of the Dornier terroir as well as the unique characteristic of the single varietal Tempranillo.

in the vineyard : The vines are planted on our homestea farm. The soil is composed of granite and shale, and covered with a mantle of sandstone gravel. The vines are trellised according to the Smart-Dyson system which results in effective sunlight penetration into the canopy. This allows for optimum ripening, development of the fruit characters and ripe tannins in this variety.

in the cellar : This wine was fermented in open stainless steel tanks with pump overs and punch downs four time daily to extract optimum fruit flavoursand tannin. After alcoholic fermentation the wines underwent malolactic fermentation in new and sencond fill French oak barrels followed by 12 months ageing in the same barrels. The following 12 months the wine was aged in new and second fill American oak barrels. It was then transferred to second fill French oak for a further 12 months. The Tempranillo spent a total of 44 months in barrel to add the complexity and maturity needed to complete this wine's expression.