

Dornier Donatus Red 2017

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 | 67% Cabernet Sauvignon, 11.5% Petit Verdot, 11.5% Malbec, 6% Cabernet Franc, 4% Merlot

winery : Dornier Wines

winemaker : Philip van Staden

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3 g/l pH : 3.47 ta : 5.6 g/l va : 0.67 g/l

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

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

ageing : This wine will age beautifully.

in the vineyard : Donatus is a blend of Cabernet Sauvignon, Petit Verdot, Malbec, Cabernet Franc and Merlot from 5 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 2017 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 different varieties are fermented separately in open top fermenters, with pump overs performed four times daily. Malolactic fermentation takes place in barrel, and the wines spends a further 18 months maturing in French oak, a third of which is new. The wine is blende after maturing, which allows us to select the finest components for the final wine.

