

Dornier CMD 2016

Dornier CMD 2016 is a full-bodied blend of the three lesser-known Bordeaux varieties. Berry and black cherry aromas are supported by subtle hints of French oak. The pallet is a true reflection of the nose of the wine. The wine has concentrated fruit and firm tannins with a lingering smooth finish. The Cabernet Franc adds a hint of austerity to this elegant blend.

variety : Malbec | Petit Verdot 43%, Malbec 43% , Cabernet Franc 14%

winery : Dornier Wines

winemaker : Philip van Staden

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.4 g/l pH : 3.6 ta : 5.5 g/l va : 0.53 g/l

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

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

Dornier CMD pays tribute to the late, founding owner Christoph Modeste Dornier, whose endearment of Stellenbosch, affinity towards fine wine and mastery of art are exemplified in this maiden vintage release of Dornier CMD.

in the vineyard : CMD is a blend of Petit Verdot, Malbec and Cabernet Franc from three unique vineyards which yield very small quantities of concentrated fruit. The vines are located high up on the Stellenbosch Mountain behind Dornier, where the soil consists of red decomposed granite with a lot of rocky material and high clay content. Clay has a cooling effect as it retains water. This keeps the roots cool and leads to slow ripening of the grapes.

about the harvest: The grapes are picked by hand, which allows us to sort bunches in the vineyard before a second berry sorting in the cellar.

in the cellar : The three parcels of fruit are fermented separately in open top fermenters with punch downs four times a day. Malolactic fermentation takes place in the barrel for better integration and roundness. The wine then ages for 18 months in French oak barrels, of which 100% is new.

