

## Dornier Pinotage 2022

This Pinotage has a deep garnet red appearance. The aroma is intense and persistent with notes of cherry and red berries with a subtle Turkish delight or rosewater backdrop. The palate has great concentration with distinct notes of plum, bitter cherry, strawberry jam and black pepper supported by restrained spicy oak flavours on the finish.

This wine is a fine accompaniment to roast meats and game. It also has the unique ability to pair well with dishes that have elements of spice, such as curries and Bobotie.

**variety :** Pinotage | 100% Pinotage

**winery :** Dornier Wines

**winemaker :** Philip van Staden

**wine of origin :** Swartland

**analysis :** alc : 14.0 % vol   rs : 2.6 g/l   pH : 3.56   ta : 6.2 g/l   va : 0.63 g/l

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

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

**in the vineyard :** This wine is made from a bushvine vineyard planted in the Swartland about 50 kilometres north of Dornier. In this area the soil consists of a combination of sand and coffee stone. The vineyards are not irrigated and the vines bear small bunches with small berries and wonderfully concentrated flavours.

**about the harvest:** During harvest the grapes were hand harvested.

**in the cellar :** A portion of the bunches were not destemmed and the wine was fermented in open stainless-steel tanks with pump overs performed four times daily. The fermenting Pinotage was pressed before it was dry and the fermentation was completed in barrel. Malolactic fermentation also took place in barrel, and the wine spent a further 18 months aging in French oak barrels, of which 10% were new.

