

Dornier Cabernet Sauvignon Merlot 2002

The depth of colour and weight of this wine indicates that there have been no compromises in the making of this wine. Ripe blackcurrant and cherry flavours cover the nose, offering a full integration between nose and what one tastes on the palate, with the up front flavours of the wine lingering from the balanced and weighty mid palate to the intense finish.

variety : Merlot | 60% Merlot, 40% Cabernet Sauvignon

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.5 ta : 6.8 g/l

type : Red **wooded**

ageing : Peak drinking. From 2004 for up to 10 years.

in the vineyard : Philosophy

Dornier Wines is boutique winery situated in one of the world's prime winegrowing areas, the Stellenbosch Mountain. All our vineyards lie within a perimeter of two kilometres. Nevertheless, they offer a surprising richness of different soil types and microclimates. This Cabernet Sauvignon / Merlot is the result of 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. This wine leans towards the full up front ripe flavours giving its expressive New World status.

Vintage Conditions

This wine is testimony to the hot 2002 vintage with the full ripe flavours of the Merlot 60% being balanced with the plumpness of Cabernet Sauvignon 40%, offering a well-structured ripe fruit wine.

in the cellar : Our red wines are fermented in vineyard specific batches for between 14 and 21 days being punched down or pumped over twice a day, the wines then spent a further 18 months in first fill French Oak barrels.

