



Modern Classics from Stellenbosch

2017 | DORNIER CABERNET SAUVIGNON - STELLENBOSCH

Tasting Note by the Winemaker

A good example of this noble variety with concentrated fruit, great structure and the ability to age well. Intense black cherry colour with a full bouquet of cassis, black berries, cigar box, pencil shavings and subtle oak and a hint of mint to ensure freshness. The palate has density and concentrated flavours of dark fruit with elegant tannins to create a well-balanced wine with a long finish.

Vintage Conditions

Although very dry, the ripening season leading up to the 2017 harvest provided excellent conditions for optimal ripeness and flavour development that resulted in exceptional fruit concentration and elegance in the wines of this vintage.

Fermentation and Aging

This wine was fermented in open tanks with pump overs and punch downs being performed four times daily to extract all possible flavours from the berries. After alcoholic fermentation the wines underwent malolactic fermentation in barrel followed by 18 months ageing in 40% new French oak barrels.

Peak drinking From 2020 for up to 8 years.

Food Pairing

Best with beef, lamb and game dishes.

Analysis: Alcohol: 14.5%; RS: 2g/l; Total Acid: 6g/l; pH: 3.57; VA: 0.7g/l

