

# dornier

W I N E S



## N/V | DORNIER Chronos Tinta Barocca

### About the vineyard and variety

Tinta Barocca is one of the most planted grape varieties in the Douro Valley, Portugal. It is one of the five varieties allowed in the production of port.

Tinta Barocca was the first Portuguese variety planted in South Africa. It is used to make port style wines and has historically been a very important part of blended red wines because of its good colour and natural acidity. Tinta Barocca from older vines lends itself to the production of premium red wines with great character and complexity.

The Tinta Barocca used to produce this wine is grown as dryland bush vines on the slopes of the Paardeberg in the Swartland. The vines were planted in 1971 in decomposed granite with a portion of coffee stone. Due to all these factors the yield from this vineyard is naturally very low and the grapes have great colour and concentration.

### In the cellar

The grapes are harvested by hand in the cool mornings of late February. The bunches are destalked and the fermentation takes place in temperature controlled open top fermenters with punch downs four times a day. Malolactic fermentation takes place in barrel. The wine was matured in French oak barrels.

### About the wine

Dornier Chronos is the third Wine Club exclusive wine produced for members and the first non-vintage wine Dornier has produced since wine production started in 2002. This remarkable red wine is a blend of three vintages of Tinta Barocca, 2020, 2021 and 2022. The wine shows beautiful complexity of fruit and exceptional balance between oak, acid, fruit and alcohol.

Only 1 000 bottles of this wine were produced.

### Ageing

2024 to 2030

### Food Suggestions

The Chronos Tinta Barocca is best paired with grilled, roasted and braised meat and game dishes.

**Analysis:** Alcohol: 15.5 %; Residual Sugar: 3.1 g/L; VA: 0.75 g/L; TA: 6.1 g/L; pH: 3.7