

DREA'S 2021 DORNFELDER - NIAGARA PENINSULA - 3G/L

Recently listed at Michelin Star Restaurant Frlu!

“This esoteric red wine grape was developed in Southern Germany in 1956, a Vinifera cross, now the second most planted grape in the country. Its parent grapes are of noble descent and include; Pinot Noir Précoce, an early ripening natural mutation of the grape; Schiava a variety that dates back to the Romans and; Lemberger with evidence of cultivation tracing back to the middle ages.

Dornfelder grapes are highly pigmented, with thick black skins, that bring an intense and deep colour to the glass, an attractive feature for cool climate winemakers. Typical aromas and flavours when fermented as a red wine include black fruit and remarkable floral characteristics. The variety also produces wine with a natural bright acidity making them exceptional ‘food’ wines.

I came to know the Dornfelder grape when my father, iconic winemaker Karl J. Kaiser, decided to try growing it in Niagara. He liked the variety for Canada as it is winter hardy, fairly easy to grow and ripens early. More importantly however, he loved its deep dark colour and juicy fruit flavours, not always easy to find in cool climate reds. He always appreciated the natural fruit flavours in his wines, so my Dornfelder was crafted with this in mind. The bright characteristic flavours and aromas of blackberry shine as fermenting and aging was only in stainless steel tanks. The wine however, has an unexpected depth of flavour as a result of the fermentation process taking place after the free run juice was drawn off for my Rosato. The remaining ‘must’ therefore had a higher concentration of natural tannin found in the skins and seeds.”



Andrea (Drea) Kaiser

RETAIL PRICE \$34.50