

dornier

WINES



Modern Classics from Stellenbosch

2011 | THE PIRATE OF COCOA HILL SAUVIGNON BLANC

Tasting Note by the Winemaker

With our Sauvignon blanc we aim at making a wine that is fresh, youthful and abundant with fruit flavours as opposed to an overly green and acid Sauvignon blanc. Balance between the fruit, alcohol and acidity is of utmost importance. Notes of white pear, litchi and guava dominate the nose with hints of melon and lime. The palate is full and fresh with the white pear yet again dominating along with a great mineral quality and lasting aftertaste.

Vintage Conditions

The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. Initially however we predicted 2011 to be a significantly shorter harvest. It started off slightly later for us and due to some exceptionally hot spells towards the end of February we anticipated that it would end a lot earlier than usual too. January and early February were however ideal for the ripening of the whites allowing long hanging times with excellent flavour

Fermentation and Aging

The 2011 vintage conditions allowed us to hang the Sauvignon blanc a few additional days thereby gaining in complexity. Each batch received a light press to extract only the highest quality juice after-which they were individually fermented at cold temperatures (14°C) in stainless steel tanks for approximately 10 days. Flavour and style specific yeast were selected as to obtain the desired fruit and aroma characteristics. Post fermentation, they remained on the full lees with battonage (lees stirring) performed weekly for a further two months thereby gaining the beneficial characteristics of fullness and texture into the wine.

Peak drinking

2011 through 2013

Food pairing

Pairs well with delicate fish and seafood dressed with a light cream sauce as well as subtle chicken dishes cooked with fresh and fragrant ingredients. Also accompanies refined pork dishes such as hams and pork loin. Vegetarian options include vegetable risotto as well as Asian styled vegetable dishes.

Analysis: Alcohol: 13.5 %; Residual Sugar: 3.7 g/l; VA: 0.4g/L; TA: 5.6; pH: 3.4

