

dornier

WINES



Modern Classics from Stellenbosch

2016 | 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 tropical fruit flavours. The balance between the fruit and acidity is of utmost importance. The nose has aromas of tropical fruit, with hints of blackcurrant. The palate is bright and clean, with flavours of pawpaw, grapefruit and a lingering minerality.

Vintage Conditions

2016 was an excellent vintage for many producers in the Western Cape. February and early March were warm and dry, and we were able to harvest very healthy grapes. All around, it was a great year for Sauvignon Blanc.

Fermentation and Aging

The grapes for this wine come from 3 different vineyards on our Keerweder property. Each batch was individually fermented at low temperatures (14°C) in stainless steel tanks for approximately 14 days. Flavour and style specific yeast were selected as to obtain the desired fruit and aroma characteristics. Post fermentation, the wine remained on the full lees with battonage (lees stirring) being performed weekly for a further four months which gave fullness and texture to the wine.

Peak drinking

2017 through 2018

Food pairing

Pairs well with fish and seafood dishes, creamy pastas and chicken dishes cooked with fresh and fragrant ingredients. It also accompanies pork dishes such as pork belly and pork loin. Vegetarian options include vegetable risotto as well as Asian styled vegetable dishes.

Analysis: Alcohol: 13.5 %; Residual Sugar: 4g/l; VA: 0.41g/L; TA: 5.3g/L; pH: 3.23

