

# dornier

WINES



## *Modern Classics from Stellenbosch*

### 2010 | THE PIRATE OF COCOA HILL SAUVIGNON BLANC

#### *Vintage Conditions*

The 2010 vintage was by no means the easiest. The quality was excellent but we were badly affected by the winds during flowering which had a drastic effect on the earlier varieties. From January until the end of harvest great weather prevailed with almost no rain. This year was however our earliest vintage with our late Cabernets arriving approximately two weeks earlier than in previous vintages. These lower crop levels due to wind resulted in the vines having less fruit to ripen and thereby concentrating their flavours within, which produced high quality complex fruit with lovely freshness and elegance.

#### *Fermentation and Aging*

This year saw us utilizing all four of our vineyard batches for our very popular Sauvignon blanc. 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*

2010 through 2011

#### *Tasting Note by the Winemaker*

As mentioned in the vintage conditions the winds reduced the crop of our earlier varieties severely. This however led to good flavour concentration. We generally produce our Sauvignon blanc in a tropical fruit driven style as opposed to the grassy, green pepper style. We regularly aim at making a wine that is generally pleasing on the nose and the palate without the harsh acidity common to many South Africa Sauvignon blanc's. Flavours of white pear, guava and asparagus dominate the nose with slight nuances of melon playing a supporting role. The palate possesses lovely fresh fruit flavours with zesty persistence. The lively but not excessive acidity provides for a long lasting aftertaste.

#### *Food pairing*

Due to the wines inherent freshness and lightness it partners well with seafood dishes cooked in lighter sauce. Salads are also always a great option for Sauvignon blanc such as lemon and herb or Caesar salads as well as delicate poultry dishes and lighter styled pastas.

Chèvre and lighter cheeses are also good matches for Sauvignon blanc's fresh zesty characteristics.

*Analysis: Alcohol: 12.5 %; Residual Sugar: 3.2 g/l; VA: 0.4g/L; TA: 6.1; pH: 3.49*

