

# dornier

WINES



Modern Classics from Stellenbosch

## 2015 | THE PIRATE OF COCOA HILL CHENIN BLANC

*The Cocoa Hill Chenin Blanc is a delectably chic version of what used to be South Africa's Cinderella variety. The vines grow in the decomposed red granite soils of Cocoa Hill – a hilltop in the folds of the Stellenbosch Mountain, superbly positioned in prime South African terroir.*

### ***Tasting Note by the Winemaker***

Being a truly versatile variety and lending itself very well to many different wine styles, we have aimed at making a fresh and primary fruit driven wine. Flavours of white peach, pear and golden delicious apples dominate the nose. The palate is vibrant with a soft acidity, leaving one with a concentrated aftertaste.

### ***Vintage Conditions***

We had a drier than average winter with about only 75% of the rain than we normally get during this time of year. The summer was relatively hot, which ripened the grapes about two weeks earlier than in previous years.

### ***Fermentation and Aging***

Comprising of 100% Chenin Blanc from the Stellenbosch region, sourced from many different microclimate areas in order to obtain various characteristics and flavour profiles. Each batch received a light press as to only extract the highest quality juice after which they were individually fermented at cold 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) performed weekly for a further two months thereby gaining the very beneficial characteristics of fullness and texture into the wine.

### ***Peak drinking***

2016 through 2017

### ***Food Pairing***

Being a fresh wine with vibrant fruit it will pair well with fresh garden and chicken salads, lighter pasta dishes and grilled seafood, such as line fish and will certainly accompany calamari and scallops well.

*Analysis: Alcohol: 13.5 %; Residual Sugar: 1.5 g/l; VA: 0.4g/L; TA: 5.5; pH: 3.45*

