

dornier

WINES



Modern Classics from Stellenbosch

2015 | 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. Balance between the fruit and acidity is of utmost importance. The nose has aromas of granny smith apple and tropical fruits, with hints of blackcurrant. The palate is bright and clean, with flavours of pawpaw, grapefruit and a lingering minerality.

Vintage Conditions

2015 was an exceptional vintage for many producers in the Western Cape. We had a drier than average winter with about only 75% of the rain than we normally get during this time of year. 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 three different vineyards on our Keerweder property. 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 14 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 four months which gave fullness and texture to the wine.

Peak drinking

2016 through 2017

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: 3g/l; VA: 0.42g/L; TA: 6.2; pH: 3.33

